



Recipe: Grecian Green Beans



2 cans (16 oz. each) small whole green beans
2 shallots or small onions
2 gloves garlic
1/4 cup cut-up parsley
2 tablespoons sugar
2 teaspoons oregano leaves
2 teaspoons prepared mustard
1/2 teaspoon salt
1/2 cup Coca-Cola®
1/4 cup olive oil
2 tablespoons vinegar

Drain beans and discard liquid. Peel and thinly slice shallots; separate into rings. In large bowl, combine minced garlic with remaining ingredients, stirring until sugar is dissolved. Add beans and shallots; toss lightly with a fork. Pack into a 1-quart glass jar. Cover and refrigerate several hours or overnight for flavors to blend.

Makes 1 quart. Serve chilled or as a hot vegetable with steak, hamburger or meat loaf. Made ahead and refrigerated, this tangy dish does double duty as a hot vegetable or cold salad and relish.