

Salt and Serenity

Peach Green Bean and Pickled Onion Salad

Serves 6-8

The Green Bean and Peach Salad from saveur.com (July 2013) inspired me to create this version.

¼ cup red wine vinegar
¼ cup water
1 Tablespoon Kosher salt
1 teaspoon sugar
½ medium red onion, thinly sliced
1 pound green beans, trimmed
1 pound yellow beans, trimmed
1 Tablespoon Vegetable Oil
3 ripe peaches, halved and cut into wedges
2 Tablespoons balsamic vinegar
4 Tablespoons Extra Virgin Olive Oil
Salt and Freshly Ground Black Pepper
8 large basil leaves, thinly sliced

1. In a medium sized mixing bowl, combine vinegar, water, salt and sugar. Stir in sliced onions. Set aside for at least 45 minutes.
2. Bring a large saucepan of water to a boil. Add 3 tablespoons kosher salt. Do not worry that this amount is wrong. It is correct. Your beans will not be too salty. They will just taste properly seasoned and delicious. Add green and yellow beans and cook until crisp-tender, 3-4 minutes. Drain and place colander with beans into a large bowl filled with ice water. Let beans chill for a few minutes. Drain and set aside.
3. Heat 2 Tablespoons of oil in a 12" skillet over medium-high heat; add peaches and cook until peaches are soft, 5-7 minutes. Remove from heat.
4. Whisk together balsamic vinegar, extra virgin olive oil, salt and pepper. Toss beans and peaches with **half** the dressing. Arrange on a large serving platter. Drain onions and scatter pickled onions over top of salad. Garnish with sliced basil. Serve with extra dressing on the side.

