

Green Beans with Cherry Tomatoes

1 ½ Pounds Fresh Green Beans

1 ½ Cups Water

¼ Cup Butter or Margarine

1 Tbs. Sugar

¾ Tsp. Garlic Salt

1/8 Tsp. Salt

¼ Tsp. Pepper

1 ½ Tsp. Chopped Fresh Basil or ½ Tsp. Dried Whole Basil

2 Cups Halved Cherry Tomatoes

Fresh Basil

Wash beans and trim the ends, remove strings. Cut into 1 ½ inch pieces. Combine beans and water in a saucepan, bring to boil. Cover, reduce heat, and simmer for about 20 minutes. Drain.

Melt butter in a skillet; stir in sugar, garlic salt, salt, pepper, and basil. Add tomatoes. Stir gently, cooking just until soft. Pour tomatoes and sauce over beans, toss gently.

Transfer vegetable mixture to serving bowl, garnish with fresh basil. Serves 6.