



Jacobi's on the alley with Orange County produce
presents our recipe and their beans.



Green bean salad with tomatoes,

goat cheese crumbles, and Bermuda onion served with garlic toast points

2 lb green beans
2 large heirloom tomatoes *
1 cup crumbled goat cheese
1 red onion
2 cup olive oil
10 cloves garlic
Juice of 2 lemons
¼ cup rice wine vinegar seasoned
Salt and black cracked pepper to taste

Clean beans cutting off both ends; blanch beans until cooked through but not soft. Place beans in colander and cover with ice to cool quickly and stop cooking process.

Place the garlic cloves and olive oil in small sauce pan (making sure you cover the garlic in oil). Cook on stove top over very low heat for about an half hour or until the garlic is very soft to touch. Let cool. Strain garlic from the olive oil and set both the garlic and olive oil to the side.

Cut beans into 1 ½ inch pcs. Cut tomato into 1-inch cubes. Slice onion ¼ inch thick and then quarter the rings. Chill these three ingredients.

In a bowl place the beans, tomatoes, and onion and gently toss. Add 1 cup of the olive oil, lemon juice, rice wine vinegar, and the soy sauce. Place in refrigeration for 1-hour minimum. Remove and toss with goat cheese. Salt and pepper to taste.

Serve on dinner plate with three toast points.

Serves 6

Toast points.

1 baguette
Reserved olive oil
1 tsp dried oregano
1 tsp dried basil
Reserved garlic cloves
3 tbl goat cheese

Slice the baguette in thin slices. Toss olive oil and spices in a bowl and pour into shallow plate.

Dip bread in olive oil mixture one side and place on baking sheet. Toast bread until hard to touch and golden brown.

Spread soft garlic onto the toasted bread and sprinkle with goat cheese. Reheat and serve.

*You can substitute heirlooms with any ripe tasty tomato.