

**Green Veggie Medley**

½ pound French string beans (haricots verts), ends removed	1 cup shallots, thinly sliced (3 large, shallots)
½ pound sugar snap peas, ends and strings removed	4 Tbsp. butter
½ pound asparagus, ends removed	2 Tbsp. Extra Virgin Olive Oil (EVOO)
½ pound broccolini, ends removed	2 Tbsp. Tennessee Gourmet® Scotch Bonnet Pepper Jelly (your choice of flavor)
1 Tbsp. Kosher Salt	Salt and pepper to taste

Preheat oven to 350°F.

Fill a large pot with water, add Kosher Salt and bring to a boil. Blanch the string beans for 1 minute only. Lift the beans from the water with a slotted spoon or sieve and immerse them in a bowl of ice water. Add the snap peas to the same boiling water and cook for 1 minute, until al dente, adding them to the ice water with the beans. Cut the asparagus into 2-inch lengths diagonally and cook in the boiling water for 2 minutes, and add to the ice water. Cut the broccolini in half, boil for 1 minute, and add to the ice water. When all the vegetables in the water are cold, drain well.

Heat the butter and EVOO in a very large sauté pan. Sauté the shallots until they have softened, about 3 minutes (for a slightly nuttier flavor, cook the shallots until almost caramelized, about 7-10 minutes). Add the Pepper Jelly and continue to cook until it is liquefied.

Place the drained veggies into a baking pan and toss with the butter, oil, shallots, and jelly mixture. Add salt and pepper to taste.

Bake for about 15 minutes and serve hot.

**Notes**

What is broccolini? Broccolini is a green vegetable resembling broccoli. Although often mistakenly identified as young broccoli, it is actually a hybrid of the cabbage family *Brassica oleracea*, a cross between broccoli and Chinese Kale. It was developed by the Sakata Seed Company of Yokohama, Japan. It is generally agreed that broccolini has a sweeter flavor than broccoli.

This recipe can also be reduced in half. Eg. use ¼ pound of veggies and less oil, butter and jelly.