

### **Snappy Green Beans & Peppers**

1 pound green beans  
1 large red or green bell pepper  
1 teaspoon minced garlic  
3 tablespoons lemon juice  
3 tablespoons Tennessee Gourmet™ Snappy Pepper Jelly  
¼ teaspoon kosher salt  
½ teaspoon black pepper  
1 shallot, finely diced  
1 teaspoon caraway seeds

Snap ends off the beans and slice peppers into thin julienne. In a medium saucepan of heavily salted boiling water, blanch beans 3 minutes, drain, and shock in ice bath to set color and stop cooking.

Drain beans. In a large mixing bowl combine beans and remaining ingredients and marinate 1 hour. Remove from marinade, reserving marinade.

Using the grill's side burner or your stove top, sauté the green beans and pepper slices in a medium sauté pan 3 to 4 minutes or until crisp tender. Toss with reserved marinade, bring to a low simmer and serve immediately.