

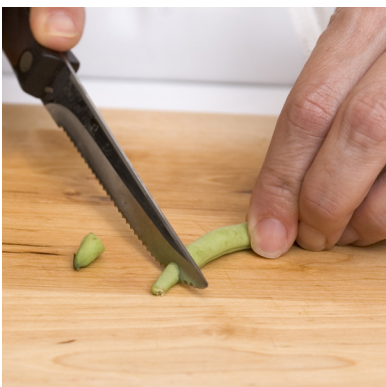


GREEN BEANS

Here's how to slice and dice fresh green beans.



- _____1. Get fresh green beans.
 Get cutting board.
 Get knife.



- _____2. Cut ends.



- _____3. Cut bite sized.



GREEN BEANS

Here's how to slice and dice fresh green beans.

Use as an ingredient in another dish, and as a cooked vegetable.

- _____ 1. Get fresh green beans. Get cutting board. Get knife.
Get fresh clean green beans, a clean cutting board and a clean, sharp knife.
- _____ 2. Cut ends.
Put one green bean at a time on to the cutting board and, using the knife, cut off both ends of the green bean.
Some chefs serve these larger green beans.
Throw away the end pieces.
- _____ 3. Cut bite sized.
To cut smaller, bite sized pieces, use the knife to continue cutting the green beans from step 2.
Cutting the green bean on a slight angle is considered to be a bit more elegant.