

Green Beans with Miso Sauce

Ingredients

1 lb Green Beans
3/4 c Water
1/3 c Mayonnaise
2 1/2 T White Miso
2 T Sesame Seeds (roasted, ground
with mortar and pestle)
1 1/2 T Sugar
1/8 t Ajinomoto (like MSG,
optional)

Instructions

Cut beans into 1 1/2 inch pieces. Bring water to boil. Add beans and simmer till tender. Drain and cool. Mix mayonnaise, sesame seeds, sugar, miso, and ajinomoto until combined. Chill for one hour before serving. Serve sauce on the side with green beans.