

# SALT-CURED GREEN BEANS

*Overnight Recipe*

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## Ingredients

1 pound Green Beans  
1 Tablespoon Sea Salt  
1 inch piece fresh  
Ginger, minced (about  
1 ½ Tablespoons)  
2 Garlic Cloves, minced  
2 Tablespoons Brown  
Sugar  
¼ Cup Soy Sauce

## Directions

Trim *both* ends of Green Beans and toss with Salt in a shallow bowl.

Leave curing for 2 hours. Rinse off Salt and pat dry.

Combine remaining ingredients in a small bowl, and then pour over Green Beans into a quart-size Ziploc bag and press out flat- this will enable you to turn the product periodically and ensure even marination.

Place in the refrigerator overnight and turn occasionally.

Serve with Fried Rice, Noodles or as a condiment with Sushi.