Bermuda Salad

Makes 4 to 6 servings

From The New Moosewood Cookbook by Mollie Katzen

“Marinated fresh, whole green beans and onion slices, with a touch of cheese”

6 Tbs. olive oil

3 to 4 Tbs. red wine vinegar

1 ¼ tsp salt

2 medium cloves garlic, minced

fresh black pepper, to taste

1 ½ c. thinly sliced red onion

3 c. boiling water

1 ½ lbs. fresh green beans, ends trimmed

1 to 2 c. (packed) mild or medium cheddar, grated

optional: ~1/2 c. finely minced parsley

1. Combine oil, vinegar, salt, garlic, and black pepper in a medium-sized bowl.
2. Place the sliced onion in a colander over the sink, and slowly douse it with 3 c. boiling water. Drain thoroughly, and transfer to the marinade, mixing well.
3. Steam the green beans until just tender, then immediately transfer to a colander and refresh them under cold running water. Drain well, and add to the marinade, along with the grated cheddar (sprinkle it in as you mix gently). You can also throw in some parsley, if you are using it.
4. Marinate for at least several hours, either refrigerated or at room temperature, stirring occasionally. Serve cold or at room temperature.