**String Beans with Shallots**

1 lb. French string beans (haricots verts), ends removed

Kosher salt

2 tbsp. unsalted butter

1 tbsp. olive oil

3 large shallots, small diced

Freshly ground black pepper, to taste

Blanch the string beans in a large pot of boiling water for 1 ½ minutes (if using regular green beans, boil for 3-4 minutes.)

Heat the butter and oil in a very large sauté pan or large pot and sauté the shallots on medium heat for about 5 minutes, tossing occasionally, until lightly browned.

Drain the string beans and add to the shallots with ½ tsp. salt and the pepper, tossing well. Heat only until the beans are hot.