Dorothy Keith's Cold Green Bean & Walnut Salad

Ingredients:

3 lbs. green beens
1 Tbsp. salt
1 cup dill (fresh) or 1/3 cup dill (dry)
½ cup parsley
½ cup walnuts, chopped coarsely
1 cup green onion, chopped for blender
6 Tbsp. cider vinegar
1 cup and more of walnut oil to taste

GreenBeans:

CUT Green beens into 3 inch lengths,
BOIL in salted water 5 - 7 minutes, till tender
DRAIN green beans, and
Immerse in cold water bath to stop cooking
Chill over night (alternately at least 2 hours)

Processor:

Add dill, parsley, walnuts
Process until ground
Add green onions
Process again until pureed
Drizzle in vinegar with motor running
Drizzle in walnut oil with motor running

Pour over:

Pour dressing over beans, mix
Cover and **chill**

Serving sugestions:

Serve in halved red or yellow bell pepeer
Garnish with toasted chopped walnuts and/or sprigs of dill

Serves 10-12