

## Green Beans Viennese

Serves 4-6

- ¾-1 lb string beans, cut ½ inch length
- ¼ cup onion, chopped
- 1 Tbsp butter or oil
- 1 Tbsp flour
- ½ tsp salt, optional
- ¼ tsp black pepper
- ½ cup chicken or vegetable broth
- 2 Tbsp vinegar
- 1 tsp fresh parsley, minced
- ½ tsp dill weed
- ½ cup sour cream

Cook beans until tender (steam or boil in small amount of water).

While beans are cooking, sauté onion in oil until tender. Stir in flour, salt and pepper. Add broth, vinegar, parsley and dill. Cook and stir until bubbly. Stir in sour cream. Add sour cream mixture to cooked beans. Heat through, but do not boil.

