

## ***STRING BEANS*** ***(Fasolokia Yahni)***

3 pounds green beans  
2 large onions, chopped  
1 clove garlic, optional  
1/4 to 1/3 cup extra virgin olive oil  
1 8-ounce can tomato sauce,  
or 14.5-ounce can whole tomatoes

parsley, mint, and dill to taste  
salt and pepper to taste  
pinch of sugar  
pinch of cinnamon  
boiling water  
sliced almonds, optional

Sauté onions and garlic in olive oil until soft and golden. Add green beans and sauté together with onions for about 5 minutes. Add tomato sauce and all other ingredients and enough water to cover and cook until beans are tender and sauce is thick. If using almonds, sauté in a tablespoon of butter or olive oil for a few minutes, and add to beans just before ready to serve. This is also good served with feta cheese.

***Moms/Yiayia's Hint:*** Whenever I use whole tomatoes I put them in the food processor to puree; sometimes I strain them and sometimes I don't. I have also made this by substituting fresh peas or zucchini.

