

GARLIC-BUTTERED GREEN BEANS

1Lb. fresh green beans

½ C. fresh mushrooms

1/3 cup finely diced onion

6 Tbs. Butter or margarine

2-3 tsp. Garlic powder

salt & pepper to taste

Cook green beans in enough water to cover until beans are tender. Meanwhile, in a skillet, sauté mushrooms in butter until slightly browned. Add onions and garlic powder. Drain beans add to skillet and toss. Season with salt and pepper if desired. Makes six servings