



A Recipe from Lock Farm's **Kitchen Kutie**

Green Beans with Hard Cooked Eggs

Ingredients

3 hard cooked eggs
2 tablespoons of butter
2 tablespoons of flour
1/2 teaspoon salt
1/4 teaspoon dry mustard
1/8 teaspoon pepper
1 cup of milk
6 cups cooked, chopped and drained green beans

Directions

Remove yolks from eggs and press through a sieve, set aside.
Chop egg whites, set aside.
Melt butter. Stir in flour, salt, mustard and pepper.
Gradually stir in milk.
Microwave 1 minute, then stir. Repeat until mixture boils and thickens.
Stir in egg whites.
Spoon sauce over hot green beans.
Sprinkle with egg yolks.