



Dilly Green Beans

1 cup chopped onion dash pepper
¼ cup butter or margarine 1-½ tsp dill seed
4 cups green beans 2 hard-boiled eggs
1 tsp salt

Cook green beans in water and drain. Cook onion in butter until golden. Add hot green beans, salt, pepper, and dill. Toss lightly. Top with chopped egg whites and sieved egg yolks.

Adapted from *Better Homes & Gardens Vegetable Cook Book* (1965).