

### **Green Bean Salad with Gruyere Cheese and Summer Savory**

¼ cup thinly sliced red onion  
1 lb green beans, cut into 2 inch pieces  
1/3 cup olive oil  
1 ½ T red wine vinegar  
1 t finely minced fresh marjoram  
¼ t black pepper  
1T finely minced fresh summer savory  
½ cup shredded Gruyere cheese

Coarsely cut onion slices. Steam beans until crisp/tender, 3-5 minutes. While still hot, place in a medium-sized bowl, and add all ingredients except cheese, let stand at room temperature for 1 hour or longer, mixing occasionally. When ready to serve, transfer to a serving dish, and sprinkle with cheese. (The Herb & Spice Cookbook: A Seasoning Celebration by Sheryl & Mel London, Rodale Press, 1986.)