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Ham-and-butter baguette with green beans

One summer a couple of years ago I started bringing bread and butter to the beach along with any cooked vegetables that were left over from dinner the night before. And that, my friends, is how I ended up sticking green beans into a sandwich for the first time. It would not be the last.

From the Market

Breen beans
Baguette
Ham
Comté or Gruyère

At Home

Flaky sea salt
Butter
Dijon mustard
Horseradish

Spin It

Thinly sliced cucumbers or
radishes (do not pour water over)
for green beans
Prosciutto or thinly sliced
salami for ham

2 generous servings

4 ounces thin green beans, stems trimmed
Flaky sea salt
1 baguette or 2 demi-baguettes
4 tablespoons (2 ounces) unsalted butter, at room temperature
2 tablespoons Dijon mustard
2 tablespoons prepared horseradish
4 ounces thinly sliced ham
2 ounces Comté or Gruyère, shaved with a vegetable peeler

Bring a kettle of water to a boil. Put green beans in a shallow bowl or pie plate and pour hot water over them to cover. Let sit 5 minutes to soften, then drain and pat dry. Season with salt.

Split baguette lengthwise. Spread butter on both cut sides and season with salt. Spread mustard on one side and horseradish on the other. Drape ham onto bottom half, top with beans, then cheese. Firmly press sandwich closed before cutting crosswise.

