String Beans, Raspberry and Walnut toss

**Ingredients**
1 pound string beans
3 shallots, minced
½ cup walnuts, chopped
1 teaspoon mustard
1 ½ tablespoons raspberry vinegar
½ cup walnut or vegetable oil
6 ounces fresh raspberries
Salt and pepper to taste

**Directions**
1. Trim the string beans and steam or boil until just tender.
2. While cooking string beans combine minced shallots, chopped walnuts, mustard, raspberry vinegar, oil, and seasoning in a bowl.
3. Toss beans in the dressing while still hot. Stir in raspberries until evenly coated.
4. Serve immediately.

Modified From: