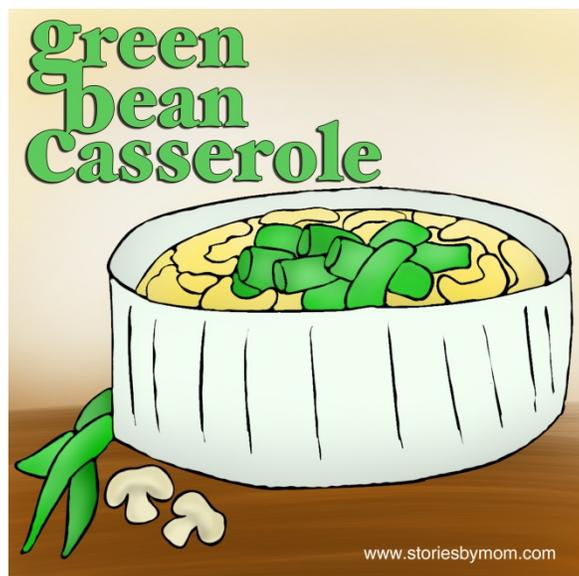


Green Bean Casserole



Green Bean Casserole

Here is another way I want to ruin your childhood. If your parents were baby-boomers like mine, they probably used cream of mushroom condensed soup. Now I am not saying the condensed soups don't have their place. I have some in my pantry right now. It is cheap and versatile. American's love their all-in-one dishes. But, this version made me hate green bean casserole my whole life. I'd rather eat cold green beans from a can. (And I did; favorite snack as a kid-and I know you aren't supposed to do that; botulism and everything, but I was a kid of the 80s/90s). When I grew up I learned that making cream of mushroom was so easy. If you love mushrooms, then the real slices will be paradise. I personally don't like biting into a mushroom, but I like the flavor so this is still satisfying. Trust me, do it this way.

Green Bean Casserole

12 oz canned fried onions
12 oz frozen or canned green beans
3 tablespoons unsalted butter
16 oz white mushrooms , sliced
3 medium cloves garlic , minced
Salt and Pepper
3 tbs unbleached all-purpose flour
1 ½ cups low-sodium chicken broth
½ cups heavy cream

- Adjust oven rack to middle position and heat oven to 425 degrees.
- In a 12 inch skillet add butter and melt
- Add mushrooms, garlic, salt and pepper; cook until mushrooms release moisture and liquid evaporates, about 6 minutes.
- Add flour and cook for 1 minute, stirring constantly.
- Stir in broth and bring to simmer, stirring constantly.
- Add cream, reduce heat to medium, and simmer until sauce is thickened and reduced to 3 1/2 cups, about 12 minutes.
- Season with salt and pepper to taste.
- Add green beans to sauce and stir until evenly coated.
- Arrange in even layer in 3-quart (or 13 by 9-inch) baking dish.
- Sprinkle with topping and bake until top is golden brown and sauce is bubbling around edges, about 15 minutes. Serve immediately.

Suggested Schedule

Thursday 12:55 PM Prepare green bean casserole
Thursday 1:25 PM Remove green bean casserole to serve