

Green Bean Casserole

Ingredients

Green beans, fresh	1½ lbs.	Cheddar cheese, shredded	1 cup
Butter	½ cup	Salt	1 tsp.
Mushrooms, fresh	½ lb.	Black pepper	1 tsp.
Onion, small	1	French-fried onions	2 cups
All-purpose flour	¼ cup		
Whole milk	1½ cups		
Sour cream	1 cup		

Directions

Preheat oven to 350°F — Trim **green beans**; set aside in *Large Bowl #1*— Slice **mushrooms**; set aside in *Medium Bowl #1*— Chop **onion**; set aside in *Small Bowl #1*— Shred **cheddar cheese**; set aside in *Medium Bowl #2*— Grease a $2\frac{1}{2}$ quart baking dish

1. Bring a large pot of water to a boil. Add **green beans** (*Large Bowl #1*) and blanch for *5 minutes*. Drain and immediately plunge into ice water. Drain again and return to *Large Bowl #1*.
2. In a large skillet, melt $\frac{1}{2}$ cup **butter** over medium heat. Add **mushrooms** (*Medium Bowl #1*) and **onion** (*Small Bowl #1*); cook for *5 minutes*, until tender.
3. Stir in $\frac{1}{4}$ cup **flour** and cook for *2 minutes*, stirring constantly.
4. Gradually stir in $1\frac{1}{2}$ cups **milk** and cook for *2-3 minutes*, until mixture thickens.
5. Stir in 1 cup **sour cream**, **cheese** (1 cup, *Medium Bowl #2*), 1 tsp. **salt**, 1 tsp. **pepper**, and blanched **green beans** (*Large Bowl #1*).
6. Transfer mixture to prepared baking dish. Bake for *25 minutes*.
7. Sprinkle evenly with 2 cups **French-fried onions**. Bake for *15 minutes* longer, until hot and bubbly.