

# 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 2½ 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 ½ cup **butter** over medium heat. Add **mushrooms** (*Medium Bowl #1*) and **onion** (*Small Bowl #1*); cook for 5 minutes, until tender.
3. Stir in ¼ cup **flour** and cook for 2 minutes, stirring constantly.
4. Gradually stir in 1½ 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.