



green bean casserole

INGREDIENTS

4-6 c green beans

2 TBS butter

1 c finely diced mushrooms

2 TBS flour

1.5 c milk

French's fried onions (optional)

INSTRUCTIONS

Snap your green beans in about 2-3 inch strips

Fully cover them in water and boil until soft (several minutes)

While the green beans are boiling, melt your butter and mushrooms

Once soft, throw in flour and whisk to cover

Add milk and whisk until it starts to thicken

Drain the green beans and

Once the sauce is nice and thick, pour over the green beans in a 9x9 casserole pan

Mix well and top with fried onions if you want and bake at 350 for about 30 min