

GREEN BEAN CASSEROLE

F EASY

Last Modified: 11/16/2016

PREP: 25 Min
COOK: 2 Hrs 30 Min
SLOW COOKER

VEGETABLES

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Cups	Fresh Green Beans (Strings Removed)	Sliced
OR			
2	10 1/2 Oz	Cans French Cut Green Beans	Drained
1/2	Cup	Yellow Onions	Fine Dice
1/2	Cup	White Mushrooms	Sliced
1/3	Stick	Unsalted Butter	
3	Cups	Chicken Stock (Swanson)	
1	10 3/4 Oz	Can Condensed Cream Of Celery Soup (Campbells)	
OR			
1	10 3/4 Oz	Can Condensed Cream Of Mushroom Soup (Campbells)	
OR			
1	10 3/4 Oz	Can Condensed Cream Of Chicken Soup (Campbells)	
1	2.8 Oz	French Fried Onions (French's)	Divided
1	Cup	Cheddar Cheese	Grated
1/2	Tsp	Garlic Powder	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	There are as many Green Bean Casserole recipes as there are Mothers. This is the Recipe that Sue always made for our family holidays in Flint. Since neither she nor I like Mushrooms, she always substituted Cream Of Celery Soup and left out the Sliced Mushrooms. Usually making a 5 times recipe using a 101 ounce can of French Cut Green Beans from Gordon Foods.
TOOLS	1) 2 QT Crock Pot (5 QT for 5x Recipe) 2) Medium Saucepan & Lid 3) Large Stainless Steel Skillet & Lid
PREP	Dish: 1) Angle cut the fresh Green Beans into 1 1/2" long pieces and set them aside, OR 1) Drain the French cut Green Beans and set them aside. 2) Finely Dice the Yellow Onions and set them aside. 3) Slice the Mushrooms into 1/8" thick Slices and add them on top of the Onions. 4) Shred the Cheddar Cheese and set it aside.
1	In a medium saucepan over medium heat, add in the Chicken Stock, Garlic Powder, Salt and Black Pepper and bring it to a boil. Add in the fresh Green Beans and boil it for 10 minutes or add in the canned Green Beans and just return it to a boil. Drain and set the Green Beans in the crock pot, reserving 1 cup of the Chicken Stock and discarding the remainder.

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2	In a large stainless steel skillet over medium heat, melt the Butter until it stops bubbling. Add in the Onions and Mushrooms (if using) and saute until the Mushrooms are dark and shrunk and the Onions are slightly browned. Stir them into the crock pot. Add in the reserved Cup of Chicken Stock and scrape to deglaze the skillet, bring it to a boil and reduce until halved.
3	Stir the Condensed Soup into the reduced Chicken Stock and add it and 1/2 of the French Fried Onions and Cheddar Cheese into the crock pot.
HINTS	You may optionally refrigerate the mixture sealed in plastic wrap for a couple of days. Leaving out the French Fried Onion Topping to prevent them from becoming mushy.
4	Top with the remaining 1/2 of French Fried Onions, cover and cook on low for 2 hours. Remove the cover for the final 45 minutes for it to thicken.
SERVE	Serve while hot.

