



Traditional Green Bean Casserole

Made with fresh green beans and crispy fried onions, this will be your family's new old favorite.

Ingredients

GREEN BEANS

- 1½ lbs green beans—trimmed and cut in half
- ½ lb mushrooms, cleaned and sliced
- ¼ cup (4 TBSP) butter
- 1½ tsp salt
- ¼ tsp black pepper
- pinch of cayenne (optional)
- 1 TBSP Pamela's [Bread Mix](#) (or [Pamela's All-Purpose Flour Artisan Blend](#))
- ¾ cup half and half

ONION RINGS

- 1 onion
- ½ cup Pamela's [Bread Mix](#) (or Pamela's [All-Purpose Flour Artisan Blend](#))
- ½ tsp salt

Directions

TO MAKE THE GREEN BEANS:

Steam green beans for 4 minutes, and then rinse with cold water or ice water bath to stop cooking.

TO MAKE THE SAUCE:

Saute mushrooms in butter in medium-hot pan until slightly browned, about 2 to 3 minutes. Using a slotted spoon, remove mushrooms to a small bowl. Use the butter and juice from cooking the mushrooms to make the sauce. Mix salt and pepper with Pamela's Bread Mix or All-Purpose Flour and whisk into juices, stirring constantly so no lumps appear. Add half and half, and stir over medium heat until thickened.

TO MAKE THE ONION RINGS:

Slice onion into 1/8 to 1/4 inch rings and separate the rings. Mix Pamela's Bread Mix or All-Purpose Flour with salt and pepper. Dip onions in mix and shake loose some of the flour. In a deep pan of oil heated to 300°, fry onions in small batches until slightly browned. Drain.

TO ASSEMBLE:

Preheat oven to 350°. In a buttered 9x9 casserole dish, mix sauce together with mushrooms, green beans and half of the fried onion rings. Bake, covered with foil, for 25 minutes. Remove foil and add last half of the fried onion rings on top. Bake 10 more minutes, or until bubbly, and serve.

