



## *Garden Fresh Farm Recipes*

# Classic Green Bean Casserole

It's the dish everyone's expecting on the holidays, but it's so easy to make, you can serve it any day.

### Ingredients:

2 slices of bacon, optional  
1/4 cup of finely minced onion, optional  
1 (10.75 ounce) can of condensed cream of mushroom soup  
1/2 cup of whole milk  
1 teaspoon low sodium soy sauce  
1/4 teaspoon of freshly ground black pepper, or to taste  
4 cups of cooked green beans  
1-1/3 cups (more or less) of French fried onions (like French's), divided



### Directions:

Preheat oven to 350 degrees F.

Prepare a 1-1/2 quart casserole dish with butter or non-stick spray; set aside.

Saute the bacon and onion in a skillet just until onion is tender and bacon fat rendered, about 5 minutes. Pour off excess bacon drippings, reserving for another use.

Stir in the soup, milk, soy sauce, and pepper until well blended. Add the green beans and 1/4 of the French fried onions; turn out into the casserole dish. Bake at 350 degrees F for about 25 minutes or until bubbly.

Sprinkle top of casserole with remaining fried onions, using more or less as desired. and return to the oven for about 5 minutes longer, or until onions are lightly browned.

Serves about 6 - Double or triple for the holidays!