



GREEN BEAN CASSEROLE

For the casserole

2 lbs. Green beans, trimmed
12 oz. Mushrooms, trimmed and quartered
Olive oil
2 oz. Butter
2 oz. Flour
¼ Onion, medium dice
2 Garlic cloves, minced
1 tsp Worcestershire
1 tsp Salt plus additional for the mushrooms and green beans
½ tsp Black pepper
2 C Chicken stock
2 C Half & half
½ C Parmesan, grated

1. Preheat oven to 375 degrees
2. In a large pot, bring 4 qts of water to a boil and heavily salt the water to taste like the sea
3. Blanch the green beans for 5-6 minutes or until just starting to become tender and bright green
4. Remove the beans to an ice bath to cool for 5 minutes and then remove from the water and dry
5. In a Dutch oven over medium heat, add the olive oil and sauté the mushrooms, season with salt. Cook until they just give off their liquid, about 5 minutes
6. Remove the mushrooms from the pan and set aside
7. In a separate saucepan, combine the stock and ½ & ½ and heat to just below a simmer
8. In the same pan as the mushrooms, melt the butter, add the flour and whisk for about 2 minutes to create a roux
9. Stir in the warm stock and ½ & ½ mixture and increase the heat, stirring frequently until it starts to thicken
10. Season with salt, pepper and Worcestershire
11. Remove from heat and stir in the parmesan to melt
12. Stir in the beans and mushrooms and pour into a casserole dish, bake for 15 – 20 minutes or until bubbly
13. Top with the onion straws (recipe below) and serve

For the onion straws

1 Additional onion, peeled, cut in half and then cut into ¼" strips

½ C Flour

2 C Cooking oil

Salt

1. In a high sided pan, heat the oil to 350 degrees on the stove
2. In a mixing bowl, combine the onions and salt and allow to sit for 5 minutes
3. Stir in the flour and toss to evenly coat the onions
4. Gently add the onions to the hot oil and fry to a golden brown, stirring occasionally
5. Using a slotted spoon, remove the onions to a paper towel lined plate to drain and season with additional salt if need while they are still hot