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Green bean casserole fresh mushrooms

It's a holiday favorite with my family and it's easy to make. It should be a tradition in every household! These green beans and potatoes are a spectacular dish. I've been making them in large quantities for special occasions at my church for years. The smoked turkey tails make an excellent sauce that is seasoned beyond words. Let the meat boil until it falls off the bone for the ultimate flavor, at least 2 hours. Everything is better with bacon... and cheese. Make your favorite green bean casserole even better, just by adding these two ingredients. And no need to wait for a vacation to make this one — any day of the week will work! No cans here! Fresh mushrooms, onion and herbs with frozen green beans, sour cream and cheddar cheese make it a deliciously tasty twist on the traditional casserole. I developed this recipe, longing for a 'no cans' version of the classic dish. I made it one year for my husband's family at Christmas time, and now they ask for it every year! My husband asks me to make it for dinner throughout the year. This recipe brings a new twist to the traditional recipe with a few extras, including homemade fried onions! Homemade is so much better than the store bought! Green beans, cream of mushroom soup, and French fried onions make for a classic green bean casserole. An absolute must at American holiday meals! If you want rich casseroles you will love this! Green beans are baked in a creamy cheese sauce with a zesty seasoning. It's a family favorite for the holidays. This is an upgrade of the standard green bean casserole. It's easy to make and tastes so good! Enjoy these green bean casserole from Progresso! Delicious and easy to make variation of the bland holiday favourite. Warning: They'll make you bring every year! Perfect for potlucks. Every time I make it, I get requests for the recipe. Grandma's best Green bean casserole Creamy, crunchy, feels good! Iace dish. Perfect as a side dish on Thanksgiving. Go well with chicken and pork chops. Sometimes on a rainy day I'll just eat a big bowl of it. You can save on calories by using water instead of milk and going a little easy on french fried onions. I'm a real cheese lover, and I've found this to be a great compliment to our traditional green bean casserole! A recipe we use throughout the year, as well as for holidays. I also made it with cauliflower. Originally submitted to ThanksgivingRecipe.com. Here's a fantastic twist on a popular holiday casserole. Refrigerated cookies form the crusts that hold a classic mix of green beans, cream mushroom soup, milk, Cheddar cheese and French fried onions. It's a fun way to enjoy an all-time favorite dish. Frozen green beans, colorful pimientos and French-fried onions are baked to soften perfection in this amazing, easy-to-make casserole. This casserole is a classic in my family. I made it up when I was out of milk once and have made it ever since. A classic tradition for Thanksgiving Thanksgiving Originally submitted to ThanksgivingRecipe.com. A hearty variation on the traditional green bean casserole that can be used as a main dish or a side. If your family loves green beans, cheeses and potatoes, they'll love it! It's such a great dish! You can get creative by adding more options like water chestnuts, nuts, green onion, shrimp... the list is endless. This recipe was a casual mix that was a hit over and over. Green beans topped with creamy mushroom, onion and bacon sauce with the crunch of refreshing water chestnuts and delicious roasted almonds. Top with crispy onions and bacon, baked and golden brown served. A beautiful addition to any meal. When I make this special occasion vegetable dish, I'm always asked for the recipe. Freshly steamed green beans offer a contrast to decadent melted Swiss cheese and crunchy toppings. A family holiday favorite throughout my extended family. You can prepare ahead of time, leave for 4 to 5 minutes to steam the green beans and add other ingredients. Put in oven right before serving dinner (we usually put it in while carving the turkey). Home Recipes Ingredients Beans & Legumes Most traditional green bean casseroles center around mushroom soup and French-fried onions. This from scratch variation features fresh mushrooms, sliced water chestnuts and given almonds. -Pat Richter, Lake Placid, Florida Prep: 15 min. Bowl: 25 min. 1 pound fresh mushrooms, sliced1 large onion, chopped1/2 cup butter1/4 cup all-purpose flour1 cup half-and-half cream1 jar (16 nclity) process cheese spreads2 teaspoons reduced-sodium soy sauce/sauce/16 16 nclity) process cheese spreads2 teaspoons reduced-sodium soy sauce/2 teaspoon pepper1/8 teaspoon hot pepper sauce1 can (8 nclilage) sliced water drained2 packages (16 nces each) frozen French-style green beans, thawed and well drained2 to 3 tablespoons slipped almondsIn a large skillet, saute mushrooms and onion in butter. Stir in flour until mixed. Gradually stir in cream. Bring to the boil; cook and stir for 2 minutes or until thickened. Reduce heat; add the cheese sauce, soy sauce, pepper and hot pepper sauce, stirring until cheese is melted. Remove from the heat; stir in water chestnut. Place beans in an unsatisfying 3-qt. baking dish. Pour the cheese mixture over the top. Sprinkled with almonds. Bake, uncovered, at 375° for 25-30 minutes or until bubbly. 1/2 cup: 223 calories, 16g fat (10g saturated fat), 46mg cholesterol, 654mg sodium, 14g carbohydrate (5g sugars, 3g fiber), 7g protein. Collect the ingredients. The Spruce Eat/Diana Chistruga Preheat Oven to 350 F. Grease a 2-Quart Baking Bowl. The Spruce Eats/Diana Chistruga In a large saucepan, melts the butter over medium-low heat. Add mushrooms and onions; saute, stirring, until mushrooms are brown and onions are soft. The Spruce Eat/Diana Chistruga Stir in flour, salt and pepper, stirring until flour is mixed into the fat. Gradually stir in the milk. Continue cooking, stirring until slightly thickened. The Spruce Eating/Diana Chistruga Adds the Cheddar Cheese, Sour and green beans drained to the thickened sauce, then sply into the prepared baking dish. The Spruce Eat/Diana Chistruga If desired, sprinkle with a few tablespoons shredded or grated Parmesan cheese. The Spruce Eat/Diana Chistruga Sprinkles the buttered breadcrumbs over the top of the casserole or top with French fried onions, if using. The Spruce Eat/Diana Chistruga Bakes for 25 to 30 minutes, until bubbly and brownish. The Spruce Eat/Diana Chistruga If you like, top the casserole with more buttered breadcrumbs and Parmesan cheese or use the traditional French fried onions. The Spruce eating/Diana Chistruga serves and enjoys! Use about 1 1/2 pounds of fresh or frozen green beans or about three 15-utilities, drained. Add 1 small tin (drained) sliced water chestnuts to the casserole for some extra crunch. Add a few tablespoons of crumbled bacon to the sauce mixture or sprinkle it over the top of the casserole before adding the breadcrumbs or fried onions. 01/21/2013 This is basically our standard green bean casserole recipe with some minor changes I've made over the years. It's always the first to disappear at potlucks when there are other versions of green bean casseroles and people often ask why it looks so much better taste than the original one on the French's gaze. I always use French-cut green beans, add a (drained) tin tin of sliced water chestnuts (coarsely chopped) and stir 3 grams of French fried onions into the casserole along with ALL the cheddar cheese. Heating the ingredients in the microwave is really an unnecessary step. Bake in a flat casserole dish 30-35 minutes or until hot in the middle. Then sprinkle the other 3 ounces of French fried onions over the top and bake 5 minutes more. We very much prefer that the cheese stirred into the casserole and DIDN'T sit on top. When doubling the recipe, using one can of water chestnuts works well, since a whole can be almost too much (but we like the crunch!) for a single recipe depending on personal taste. If I try to expand the number of portions for a double recipe, then I generally use 2 cans of water chestnut for it. A tried and true nice favorite of many - thank you, Jan! 12/07/2006 Green bean casseroles aren't my favorite vegetable casseroles to make, but as far as they go, this one is great! Instead of microwaving I put everything in the casserole (minus 1/2 c cheese and the fried onions) at 350 for 20 minutes, sprinkled on the rest of the cheese and the onions, then baked for about 7 minutes more. Fast and easy. 04/09/2003 DO NOT try to get away with frozen green beans in this casserole. 09/23/2014 It's been pretty good and will probably be my go-to green bean casserole recipe from now on. I made some changes right off the bat based on the reviews of others and it turned out fine. Here's what I did: - Use French instead of cutting - Skip microwave ingredients - Instead, mix everything together (beans, soups, AL cheese, and half of fried onions) in a casserole dish - Bake for 30-35 minutes to 350 until hot in the middle - Add more French fried onions on top of casserole - Bake for another 5-10 minutes until onions are browned. These changes made it great! I'll definitely make this one again. Very easy to throw together if you have all the ingredients such a make a BIG difference. It was so good, my family asked me to make it again the day after Christmas! And the reviewer who questioned that this was a recipe? Anytime you combine two or more ingredients, it's a recipe! And a wonderful one that it was.... thanks for sharing. 11/29/2011 Made it for Thanksgiving and everyone loved it. I use fresh, yellow and green, beans for color (if you use fresh, microwave beans for about 5-7 min at the height before I ing.) and mixed everything together (including about 1/2 of the fried onions) except a little cheese I set aside, to add to the top before baking. I also mixed the cheddar cheese with about 1/2 cup of parmesan cheese before I went to the top. I didn't add the remaining onions until I was right before I served, to keep them crunchy and it was foggy! REMINDER: Do not add milk to soup before using. I'm sure that's why some people complained about it runny 03/24/2005 This is the third time I've made it, and we got amazing reviews. The bowl is always cleaned. I had it the night before and taken out an hour before to sit at room temperature and then cooked as described. Awesome and easy!!! 10/24/2006 It was okay. Definitely need some salt. I'll probably omitt the cheese next time or at least not sit on top. It made the onion cold instead of crunchy. 1 of 207 Best Green bean Casserole Yen 2 of 207 Best Green bean Casserole Biglunv 3 of 207 Best Green bean Casserole Mlesmommy 4 of 207 Best Green bean Casserole Corina 5 of 207 Best Green Beans Casserole Bgusler 6 from 207 Best Green Bean Casserole scl229 7 of 207 Best GreenBont Casserole Cynthia Ross 8 of 207 Best Green Beans Casserole Bella Opera 9 of 207 Best Green Bean Casserole Cynthia Ross 10 of 207 Best Green Bean Catjesserole 11 of 207 Best GreenBoontjie Casserole Ahunt129 12 of 207 Best Groenbone Casserole MiSS TRICHA 13 of 207 Best Greenbone Casserole keshy1 14 of 207 Best Greenbone Cassole MOLLE888 15 of 207 Best Green Green Casserole Nuttylicious 16 of 207 Best Green Bean Casserole Ann Freele 17 of 207 Best Green Bean Casserole Sydney Volelerich 18 of 207 Best Green Bean Casserole sadie 19 of 207 Best GreenBonan Casserole iWEARaONESIE 20 of 207 Best Green Bond Casserole Jessi LeAnn Davidson Davidson

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