

A Recipe from...

Kitten with a Whisk

Classic Green Bean Casserole

*Serves 4-6

Ingredients:

- 1 pound frozen whole green beans, thawed
- 3 slices bacon, cut into strips
- 1 shallot, sliced
- 1 extra large garlic clove, minced
- 2 cups sliced baby bella mushrooms
- 3.5 tablespoons butter, divided
- 2 tablespoons flour
- 2 cups milk
- 1 teaspoon Dijon mustard
- 2 pinches nutmeg
- 1 cup panko bread crumbs
- $\frac{1}{4}$ teaspoon garlic powder
- Scant $\frac{1}{2}$ teaspoon onion powder
- Salt and pepper

Directions:

1- In a large sauté pan over medium-high heat cook sliced bacon until crisp. Remove with slotted spoon – leaving the grease in the pan – and set aside in a medium bowl.

2- Turn heat to low and add shallots and garlic to pan with bacon drippings. Sauté for 4-6 minutes or until shallots have softened. Remove with slotted spoon and add to reserved bacon.

3. Still using the same pan, bring heat up to medium and add 1 tablespoon of butter. Add mushrooms and cook until lightly browned, about 5-7 minutes. Remove with slotted spoon and set aside.

4. Melt another tablespoon of butter to pan. Add flour and whisk together to make a roux. Cook together for about 30 seconds or so, then add milk and whisk together to incorporate. Bring heat to medium high and allow to come to a low boil, whisking occasionally. Whisk in nutmeg and Dijon mustard and allow to cook for 8-10 minutes or until sauce has reduced and thickened. Taste sauce, and season with salt and pepper to taste.

5. Turn off heat and stir in reserved bacon, mushrooms, shallots and garlic. Fold in green beans and place in a glass baking dish. (I used a 7x11.) Bake at 350 degrees for 30 minutes covered.

6. After 30 minutes melt 1.5 tablespoons of butter in a sauté pan. Add garlic powder and onion powder and stir to incorporate. Toss in panko and toast for 2-4 minutes.

7. Remove green beans from oven and spread panko bread crumbs over the top. Return to the oven, uncovered, for 10-15 minutes or until top is golden brown. Remove from oven and let stand for several minutes before serving.

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