Green Bean Casserole

Description

This is a from-scratch green bean casserole that's a cinch to make and a nice departure from the cream-of-mushroom standby we all know and love. The wonderful thing about it, besides the fact that it contains bacon, is that it begins with a plain white sauce, which can be adapted in any number of ways. Use a combination of different cheeses, add a little mustard, some mushrooms-whatever floats your boat. And while I opted for a topping of panko breadcrumbs, you can substitute the yummy french fried onions (or crushed potato chips; you heard me) if that's more to your liking.

Have fun with it! The green bean casserole world is your oyster.
Just don't add oysters. You'll need them for the dressing.



Summary

Yield: 8
Source: Pioneer Woman
Prep Time: 1 hour
Category: Vegetables
Cuisine: American
Tags: new pdf thanksgiving

Ingredients

- 2 lb fresh green beans ends trimmed
- 6 slice bacon cut into 1/4 inch pieces
- 3 clove garlic minced
- 1/2 sweet onion diced
- 4 tbsp butter
- 4 tbsp flour
- 2 1/2 cup whole milk
- 1/2 cup half and half
- 1 1/2 tsp salt
- 1/4 tsp cayenne pepper
- 1 cup Grated sharp cheddar cheese
- 1 jar 4 oz. Sliced Pimentoes, Drained
- 1 cup panko bread crumbs

Instructions

Cut green beans in half if you like pieces to be a little smaller.

Blanch the green beans: drop them into lightly salted boiling water and allow green beans to cook for about 3 to 4 minutes.

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Remove them from the boiling water with a slotted spoon and immediately plunge them into a bowl of ice cold water to stop the cooking process.

Drain beans once they're cool and set aside.

Add bacon pieces to a skillet over medium heat.

Cook bacon for two minutes, then add diced onion and garlic and continue cooking for 3 to 5 minutes, or until bacon is done (but not crisp) and onions are golden brown.

Remove from heat and set aside.

In a separate skillet or saucepan, melt butter over medium heat.

Sprinkle flour into the pan and whisk immediately to evenly mix it into the butter.

Cook for a minute or two, then pour in milk and half and half.

Continue cooking, whisking constantly, while sauce thickens, about 2 minutes.

Add salt, pepper, and cayenne then add the grated cheddar.

Stir while cheese melts.

Turn off heat.

Add pimentos to pan, then add bacon/onion mixture.

Stir to combine.

Pour over green beans and stir gently to combine.

Pour into a baking dish and top with panko crumbs.

Bake at 350 degrees for 30 minutes or until sauce is bubbly and panko crumbs are golden