

# chattavore

## GREEN BEAN CASSEROLE FROM SCRATCH

Prep time: 15 minutes

Cook time: 45 minutes (does not include time to cook green beans)

Serves 9-12 as a side

For the fried onions

- 1/2 large Vidalia onion, thinly sliced
- 2 tablespoons buttermilk
- 1/4 cup all-purpose flour
- salt and pepper
- canola or vegetable oil

For the casserole

- 3 tablespoons unsalted butter
- 1/2 large Vidalia onion, finely chopped
- 4 ounces cremini or button mushrooms, wiped clean and sliced
- 3 tablespoons all-purpose flour
- 3/4 cup chicken broth
- 3/4 cup heavy cream, half-and-half, or whole milk
- 4 ounces cheddar cheese, shredded
- salt and pepper to taste
- 1 1/2 pounds green beans, cooked

1. Preheat the oven to 350 degrees.
2. Make the Fried Onions: Place the 1/2 Vidalia onions in a large bowl. Pour in the buttermilk and use your hands to toss the onions to coat them. Add the flour, salt, and pepper and toss again to coat. Pour about an inch of oil into a 10-inch skillet. Preheat over medium until shimmering. Cook the breaded onions in the hot oil in three or four batches, turning frequently, until browned and crispy. Drain on paper towels.
3. Melt the butter in a 12-inch skillet over medium heat. Add the chopped Vidalia onion and cook, stirring frequently, until translucent. Add the mushrooms and cook until soft. Sprinkle with the flour and stir and cook for about a minute. Slowly stir in the chicken stock then the cream/half-and-half/milk. Cook until thickened then stir in the cheese until melted. Add salt and pepper to taste.
4. In the skillet or in a large bowl, combine the cream sauce and the green beans. Pour into a 2-quart casserole or a 9x9 inch baking dish. Sprinkle the fried onions evenly over the top. Bake the casserole for 25-30 minutes, until bubbly. Serve immediately.