

New - Green Bean Casserole Recipe (Using fresh ingredients)

Ingredients

- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 teaspoon salt
- 1 teaspoon white sugar
- ¼ cup onion, diced
- 1 tsp black pepper
- 2 tsp garlic powder
- 1 cup sour cream
- 3 teaspoon Worcestershire sauce
- 2 lbs Green beans fresh or frozen
- 2 cups shredded Cheddar cheese (divide into half)
- 12 oz French original crispy fried onions (Divide into half)

Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Steam cook the green beans.
3. Melt 2 tablespoons butter in a large skillet over medium heat. Sauté onions, add garlic powder and black pepper. Stir in flour until smooth and cook for one minute. Turn off heat.
4. Stir in the salt, sugar, and sour cream. Add the Worcestershire sauce.
5. Add cooked green beans and stir to coat.
6. Add one cup of cheese and half of the crispy fried onions to the green bean mix.
7. Transfer the mixture to a pan. Spread the remaining one cup of shredded cheese over the top.
8. Sprinkle the remaining fried onions over the cheese.
9. Bake for 30 minutes in the preheated oven, or until the top is golden and cheese is bubbly.

*Use Half size disposable aluminum pan, cover and bring the hot dish ready to serve.

Thank you for your generosity in cooking the meal for the homeless men. They love this hot cooked meal. This is the only hot meal that they have for the day!

Drop off: Please bring the hot dish to the church at the time mentioned in the signup.