

Paula Deen's Green Bean Casserole

Ingredients (easy to double if you want leftovers)

- 1 tbs butter
- 1/2 cup diced onions
- 1 cup sliced fresh mushrooms
- 2-3 cloves garlic, minced
- 2-4 cups sliced fresh green beans
- 3 cups chicken broth
- 1 can cream of mushroom soup
- 1 (2.8-ounce) can French's fried onions
- Pinch **House** Seasoning, recipe follows
- 1 cup grated mild cheddar cheese

Directions

Preheat the oven to 350 degrees F.

Boil green beans in chicken broth until soft (5-10 minutes) and drain. Blanch in cold water to stop them from getting soggy.

Melt the butter in a large skillet. Sauté the onions, garlic and mushrooms in the butter. Add the green beans, French fried onions (reserving some to sprinkle on top of casserole later), mushroom soup and House Seasoning to the sautéed mushroom/onion mixture. Stir well. Pour into a greased 1 1/2-quart baking dish. Bake for 20 minutes, then top the casserole with some French's fried onions and cheddar cheese and bake for 10 minutes longer, or until the casserole is hot and cheese is melted.

House Seasoning:

- ¼ cup salt
- ¼ cup black pepper
- ¼ cup garlic powder

Mix ingredients together and store in an airtight container for up to 6 months.