Emmeline Brown

JR

Fruits & Vegetables

Smith County

Green Bean Casserole

1 1/2 - 2 pounds fresh green beans
2 cups of chicken broth (or more to cover beans)
4 slices of bacon
1 tablespoon minced onion
4 tablespoons butter
2 tablespoons flour
1 teaspoon salt
1 teaspoon sugar
1/4 teaspoon pepper
1 cup sour cream
1 cup French Fried Onions or more
1 cup shredded Colby Jack cheese

Snap ends and clean green beans. Place in pan and cover with chicken broth. Bring to a boil. Once it has reached a boil, turn heat to low and allow to simmer until tender.

Chop bacon into small pieces and add to a skillet with 1 tablespoon of butter and minced onion. Cook bacon until brown. Remove bacon and onion from the skillet and set aside.

Add the remaining butter to skillet and melt. Once butter is melted, add the flour, sugar, salt and pepper. Stir with a whisk until it thickens. Be careful not to burn, usually about a minute. Take off heat and stir in sour cream. Stir together until combined.

Add green beans, bacon, 1/2 the French Fried Onions and 1/2 the cheese. Stir all together until combined. pour into a casserole dish and top with remaining French Fried Onions and cheese. Bake at 350 degrees for 20-30 minutes.