

Grandma's Green Bean Casserole

Growing up in Minnesota I enjoyed my fair share of casseroles for sure, but this one was one of our family favorites. My Grandma added her own signature touch to this dish and made it Minnesota "fancy". Talk about bringing back some amazing childhood memories.... This does it perfectly

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 6 servings

Prep time: 15 Minutes

Cook time: 30-35 Minutes

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 ½ lbs	Beans, Green, Fresh, trimmed/topped	or use haricot verts
1 Can	Cream of GOLDEN Mushroom Soup	Sliced thin
Taste	Rub a Dub, 5280 Culinary Rub	
2 tsp	Soy Sauce, Low Sodium	
2 Cups	Fried Onions, Any Brand	
1 Cup	Cheese, Cheddar, Shredded	

Cooking Directions:

- Cook the green beans in boiling water for 2-3 minutes or until they brighten up and become bright green
- Remove from the boiling water, place into a colander and run under cold water, cool completely
- Leave sit in the colander so they can drain off any excess water
- In a mixing bowl mix together the following: Mushroom Soup, Rub a Dub, Soy Sauce and 1 cup of fried onions
- Preheat Grill or oven to 350-375 degrees
- Lightly oil/coat and 10" cast iron skillet with oil or bacon grease
- Add the drained green beans to the skillet
- Top with the soup mixture
- Bake in the grill for 20-25 minutes or until soup is bubbling
- Carefully top with the Cheese and then the fried onions
- Close the grill and cook until the cheese and onions start to brown

- Carefully remove the pan with some heat resistant gloves
- Allow to sit for 5 minutes before eating
- Serve and devour