

Green Bean Casserole

1 ONION (CHOPPED)
1 PINT SLICED MUSHROOMS (CHOPPED)
1 1/4 STICKS SALTED BUTTER (3/4 CUP)
2- 16 OZ. PACKS FROZEN FRENCH STYLE GREEN BEANS (THAWED)
1/2 CUP FLOUR
1 TSP. SALT
1 TSP. BLACK PEPPER
1 CUP BEEF BROTH
1 CUP MILK
1 CUP SOUR CREAM
6 SHAKES WORCESTERSHIRE SAUCE
1/4 CUP SOY SAUCE
6 OZ. FRENCH'S FRIED ONIONS

Sauté fresh onion and mushrooms in 1/2 stick (1/4 cup) butter until tender. Put beans in a large bowl then pour sautéed veggies on top of them.

In your skillet add remaining butter. Melt and turn up to med/high heat. Sift flour into butter and whisk well. Add salt and pepper and wait until flour begins to brown add broth and milk. Keep on high and continue to stir with whisk until thick and bubbly. Pour into green beans. Add sour cream, Worcestershire sauce, & soy sauce and mix well. Put in 13"x9"x2" baking dish sprayed with cooking spray for easy clean up. Top with French's fried onions and bake at 350 degrees for 40 minutes.