

Green Bean Casserole

Who hasn't had French's Green Bean Casserole at Thanksgiving? Well, this is basically the same thing. We've just added bacon, mushrooms, onions, and more seasoning. As always, change the seasoning and other ingredients to what you and your family love the most. And yes, we have it every year at Thanksgiving . . . and whenever it sounds good throughout the year.

Ingredients

2 – 10.5-ounce cans cream of mushroom
4 – 14.5-ounce cans green beans, drained
¾ cup onion, chopped
¾ cup cooked bacon, chopped
2 – 4-ounce cans mushrooms, drained
1 cup milk
1 teaspoon garlic powder
1 teaspoon salt
1 teaspoon pepper
1 teaspoon Julio's Seasoning
favorite steak rub, to taste
3 cups French fried onions, divided



Instructions

- ❖ Preheat oven to 350 degrees Fahrenheit.
- ❖ Grease a 9x13.
- ❖ Mix all ingredients, except for 2 cups of French fried onions. (*You want enough onions in the casserole to keep it from being soupy and runny, but not so much that it dries it out. Adjust the amount you want in your casserole.*)
- ❖ Pour into your prepared 9x13 and bake for 30 minutes or until bubbly.
- ❖ Evenly cover the dish with the remaining French fried onions. (*This is also done to taste. Some don't like the crispy layer on top.*)
- ❖ Bake for an additional 5 minutes to toast the French fried onions on top.


Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8