

Recipe Name: green bean casserole

Serves: 4-6 people

From: Jell

Cook Time: 1 hour

Ingredients

Direction

- 2 cans french style cut green beans - drained
- 1 can cream of mushroom soup
- 1 $\frac{1}{3}$ cup whole milk (I just use empty soup can for measurement)
- 2.8 oz French's crispy fried onions (always brand name)
- Dash of Worcestershire sauce
- lots of ground black pepper
- mix all ingredients together in casserole or 9x13" pan.
- bake in oven 350°F 1 hour.

Notes: * Some people like whole green beans
* you can use soy sauce instead of Worcestershire

* you can mix in half the onions and sprinkle rest on top before baking

* I've done this with fresh green beans, you have to add more milk + cook longer. I think canned tastes better