Deluxe Green Bean Casserole

Side for 8 to 10; 1 hour

Sauté mushrooms
Preheat oven to 375 degrees.

In a large oven-safe skillet or pot over medium heat sauté mushrooms and onion until juices are rendered, 4 to 6 minutes. Season with salt and pepper to taste. Lower heat, add Worcestershire sauce and Italian seasonings cook until onions are caramelized and mushrooms have cooked down, 8to 10 minutes more, stir occasionally. Remove from pan and reserve.

Make gravy
Brown sausage until cooked through and fat is rendered, 6 to 8 minutes. Sift in flour, stir until it soaks up liquid and coats sausage, let cook 2 minutes more.

Stir in milk, bring to a simmer stirring occasionally, cook until mixture thickens into a gravy. Remove from heat.

Assemble casserole
Let gravy rest off heat a few minutes. Stir in reserved mushroom mixture and green beans. (At this point the casserole can be stored in the fridge, overnight if needed, or until final preparations for the meal are made.)

Before serving
Bake until hot and bubbly, 20 to 25 minutes. Top with french fried onions, return to oven for 5 to 10 minutes more, or until onions are brown and crispy. Lest rest a few minutes and serve.



Illustration by Justin Gilbert | For The Journal Gazette