

# Holiday Cooking

## A New Holiday Tradition Is Taking Shape

(NAPSA)—Traditional decorations, soft twinkling lights, and time-honored dishes are the true stars of each holiday celebration. This year make your holiday a little more special with a simple change.

Substituting canned Italian green beans for ordinary beans can turn your recipes into unexpected culinary creations. Recipe ready right from the can, Italian green beans give dishes a fresh new twist without requiring any extra preparation.

With Italian green beans, traditional dishes like Green Bean Casserole will seem more special. Give this recipe a try and take your traditions to the top.

### Italian Green Bean Casserole

**1 can (10.75 oz.) condensed cream of mushroom soup (low fat or fat free can be used)**

**½ cup milk**

**1½ tsp. soy sauce**

**Pepper to taste**

**2 cans (14.5 oz. each) or 1 can (28 oz.) Allens Cut Italian Green Beans, drained**

**1½ cups french fried onions, divided**



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### FLAT-OUT FANTASTIC—Italian Green Beans Add Superior Taste and Texture to Classic Recipes.

Preheat oven to 350° F. In a 1½-quart casserole, mix together soup, milk, soy sauce, pepper, Italian green beans, and ⅔ cup onions. Bake for 25 minutes, or until heated through. Stir, then sprinkle remaining onions on top. Bake 5 to 10 minutes, until onions are golden. Servings: 6

### Go Beyond Butter for Better Beans

Create an easy yet memorable dish with these simple tips:

- Season with olive oil instead of

butter for an authentic Italian twist.

- Add taste and texture by tossing one 14.5-oz. can with 1 to 2 tablespoons of shredded Parmesan or Romano cheese; toasted almonds, pecans, or sesame seeds; bacon bits; or any of your other favorite ingredients.

- Spice things up with a sprinkling of fresh or dried seasonings like basil, marjoram, nutmeg, tarragon or thyme.

For recipes and tips on serving canned Italian green beans, visit [allensitalianbeans.com](http://allensitalianbeans.com).