

Cooking Corner



Green Bean Casserole: A Holiday Must-Have Year After Year

(NAPSA)—During the holiday season, folks look forward to spending quality time with family and friends, exchanging gifts, decorating their home and—eating Green Bean Casserole?

It's true. In a recent survey commissioned by the Campbell Soup Company and Kelton Research, 44 percent of people say that Green Bean Casserole has been a favorite holiday vegetable side dish and a staple at their holiday table.

The original recipe has stood the test of time. In the 1950s, the dish was created as a way to make the most out of ingredients commonly found in kitchen cabinets and deliver a wholesome, home-cooked meal to the table quickly and easily. It evolved into a holiday must-have, and currently an estimated 30 million households proudly serve this comfort food year after year.

The traditional recipe calls for a rich combination of green beans, cream of mushroom soup and french fried onions. Recently, though, a new variation of the recipe has emerged as holiday hosts are adding the ultimate comfort food to their Green Bean Casserole—cheese.

Appropriately named Cheesy Green Bean Casserole, this holiday side melts cheese into the casserole to add even more creaminess and rich flavor to the timeless classic.

To add even more pizzazz to this holiday mainstay, holiday cooks like to customize their Green Bean Casseroles with variations on a crunchy topping. Survey



A variation on green bean casserole—a favorite holiday staple—adds the creamy goodness of cheese to the dish.

results show that other favorite, crispy toppings are almonds (17 percent), potato chips (8 percent) and crackers (7 percent).

Whether you are keeping up a family tradition or looking for a new holiday favorite this year, these casseroles are mouthwatering dishes that are sure to leave a smile on your guests' faces.

For more holiday dishes, visit www.campbellkitchen.com.

Green Bean Casserole

Prep Time: 10 minutes

Bake Time: 30 minutes

Serves 6

Ingredients:

- 1 can (10% ounces) Campbell's Condensed Cream of Mushroom or 98 percent Fat Free Cream of Mushroom Soup**
- ½ cup milk**
- 1 teaspoon soy sauce**
- Dash ground black pepper**
- 4 cups cooked cut green beans**

1½ cups French's French Fried Onions

Directions:

- 1. Mix soup, milk, soy, black pepper, beans and ½ cup onions in 1½-quart casserole.**
- 2. Bake at 350 °F for 25 minutes or until hot.**
- 3. Stir. Sprinkle with remaining onions. Bake 5 minutes.**

Cheesy Green Bean Casserole

Prep Time: 10 minutes

Bake Time: 30 minutes

Serves 12

Ingredients:

- 2 cans (10% ounces) Campbell's Condensed Cream of Mushroom or 98 percent Fat Free Cream of Mushroom Soup**
- 1 cup milk**
- 1 cup shredded Cheddar cheese**
- ¼ teaspoon ground black pepper**
- 8 cups cooked cut green beans**
- 1 can (6 ounces) French's French Fried Onions (2% cups)**

Directions:

- 1. Stir soup, milk, ½ cup cheese, black pepper, beans and 1½ cups onions in 3-qt. casserole.**
- 2. Bake at 350°F for 25 minutes or until hot.**
- 3. Stir. Top with remaining cheese and onions. Bake 5 minutes.**