



Creamy Green Beans with Mushrooms

Inspired by Marian Cooper Cairns and Mary Allen Perry from Womansday.com

Ingredients:

2 pounds fresh or frozen green beans
8 ounces sliced mushrooms
1 onion
¼ cup butter
3 tablespoons all-purpose flour
3 cloves garlic
½ cup dry white wine
1 ½ cups half and half
1/3 cup plus 3 tablespoons grated parmesan cheese
2 tablespoons Worcestershire sauce
Salt and pepper
3 tablespoons panko breadcrumbs

Instructions:

Preheat oven to 350°F.

Steam or boil green beans to desired degree of doneness. Plunge beans in an ice bath to stop cooking and set aside.

In a medium-large sauce pot, combine butter, onions, and mushrooms and cook over low heat until golden, about 10-15 minutes.

Add garlic and whisk in flour, stirring constantly for about a minute. Whisk in wine and continue to stir for another minute or so. Add half and half, whisking constantly for 3-4 minutes until sauce has thickened. Remove from heat and add 1/3 cup parmesan cheese, Worcestershire sauce, and salt and pepper to taste.

Transfer sauce and green beans to a rectangular oven-safe baking dish. Sprinkle remaining cheese and bread crumbs on top and bake for 25-30 minutes, or until golden and bubbling.

To make ahead of time, refrigerate mushroom cream sauce and cooked beans separately. Combine and top with the 3 tablespoons parmesan cheese and bread crumbs, bake, and serve.