



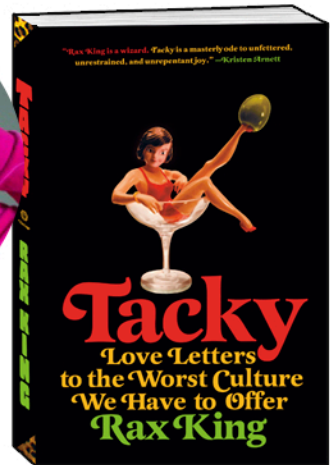
BASIC, TRASHY, IMPOSSIBLE-TO-MESS-UP GREEN BEAN CASSEROLE

A Note from Rax King:

In recent Thanksgivings, I've noticed that my friend the green bean casserole has undergone a long and disgraceful makeover. People try to pretty it up, using too many elite versions of ingredients that are supposed to be their crappiest selves. To my mind, a casserole is incomplete without a can of cream-of-something soup. As for the green beans themselves, those are best out of the can, too — I love a fresh green bean, but you're baking them in milk and soup for thirty minutes anyway, so why put on airs? Anyway, here is a basic, trashy, impossible-to-mess-up green bean casserole recipe. But more than that, here is permission to use it.

INGREDIENTS:

- 1 can cream of mushroom or cream of chicken soup
(The Casserole's Companion)
- 1/2 - 3/4 cup whole milk
- 2 cans cut green beans, drained
- 1 heaping cup canned fried onions
- A pinch each of kosher salt and black pepper
- A dash of freshly grated nutmeg if desired/if you feel guilty about all these canned ingredients



METHOD:

1. Preheat oven to 350°.
2. Mix soup, 1/2 cup milk, salt, pepper, and nutmeg if using in a 9" x 9" baking dish. Stir in green beans and 1/2 cup fried onions. If mixture looks dry, add remaining 1/4 cup milk.
3. Bake 30-35 minutes until cooked through and hot. Stir.
4. Add remaining fried onions and cook 5-10 more minutes until top onions are brown. (Sometimes I do this part under the broiler instead, because otherwise the onions never get brown enough for my taste.)
5. That's it. That's literally it. You can get cute with it if you must. The nutmeg is unnecessary but does taste very good. Adding grated cheddar or parm to the top before the last onions and then sticking the whole thing under the broiler to get melty and crisp is an option, but do you really need to? We're in Basic, Trashy, and Impossible-to-Mess-Up territory here!