Grandma’s Green Bean Casserole

Mary Puraty

350 degrees

1lbs fresh green beans

1T olive oil

1T minced garlic

3T minced fresh onion

1c sliced mushrooms

2T white wine

2 c heavy cream

1T fresh thyme

S&P to taste

1 can French’s fried onions

In a deep skillet, sauté onion and garlic in olive oil. Add mushrooms, sauté 4min. Stir in wine slowly, bring to boil for 2 min. Add cream, cook 7 min. Season with S&P. Remove from heat and add thyme. Meanwhile, blanch beans and place in a 9x13. Pour soup over beans and top with fried onions.

Bake 20min.