

CREAMY COUNTRY GREEN BEAN CASSEROLE

By Chef Benjamin Hamrah, Peachtree Catering & Banquet Center

INGREDIENTS:

- 7 ounces country bacon
- 3½ ounces red onions, sliced thin
- 2 tablespoons butter
- 2 tablespoons flour
- 2 cups heavy cream
- 1/2 teaspoon kosher salt
- 1/2 teaspoon coarse ground black pepper
- 1/2 teaspoon granulated garlic
- 1/2 teaspoon fresh thyme, chopped
- 1/2 teaspoon Lawry's Seasoned Salt
- 3 cups fresh green beans

FOR CRISPY ONION GARNISH

- 6½ ounces red onion, sliced thin
- 1 cup flour
- 1 teaspoon Lawry's Seasoned Salt
- Vegetable oil

DIRECTIONS:

1. Heat a 10-inch cast-iron skillet over medium–low heat.
2. Add bacon, stirring frequently. Cook bacon until crispy. Remove to a paper towel-lined bowl. Reserve bacon grease for another day.
3. Add butter and first batch of onion to skillet and brown. Sprinkle flour onto butter–onion mixture and stir to incorporate. Allow to cook slowly for 10 minutes.
4. Slowly stir in cream and add spices. Stir gently and frequently, bringing the mixture to a low simmer. As cream thickens, add green beans and stir to cover completely.
5. Place in a 350-degree oven for 20 minutes.
6. While green beans are in the oven, heat some vegetable oil in a high-sided pan on medium–high heat. Toss second batch of onions in the flour with seasoning salt, and use a mesh strainer to shake off any excess flour.
7. Gently fry the onions in the oil until deep golden brown. Remove to a paper towel-lined plate and reserve.
8. Remove the beans from the oven. Garnish with the crispy bacon and crispy onions.