

GREEN BEAN CASSEROLE

TRADITIONAL SIDE DISH WITH MADE FROM SCRATCH
FIXINS' AND TOPPINGS



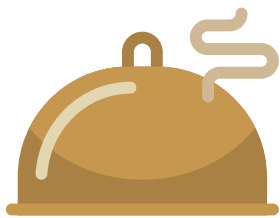
PREPARING TIMES

30 MINUTES



PORTION FOR

6 PEOPLE



SERVICE TYPE

SERVED HOT



The
POURHOUSE

EST. 2012

THE INGREDIENTS :

- 3 lbs. Green Beans, Tipped and Tailed
- 4 cups Ice Water
- 1/4 lb. Butter, Unsalted
- 1 lb. Mushrooms, Sliced Thick
- 2 tbsp. Chicken Base, Better than Bouillon
- 1 cup Olive Oil, For frying
- 1 cup Flour, All Purpose - reserve 1/4 cup for shallots
- 2 ea. Shallots, medium, Sliced
- 1 TT Salt & Pepper

COOKING STEPS :

1. Steam or boil the green beans until bright green and slightly tender. Drain and Shock with ice water. Keep 2 cups of the ice water and discard the rest.
2. In a large skillet, saute the sliced mushrooms in the butter.
3. Remove skillet from heat and stir in the 3/4 cup flour.
4. Stir the Chicken Base into the reserved ice water to dissolve
5. Add the Chicken Stock to the mushrooms in the skillet
6. Stirring constantly, place back on burner and bring to a simmer until thickened
7. Pour the olive oil into a small skillet over medium high heat.
8. Quickly rinse the shallots in cold water, drain and then toss in the 1/4 cup reserved flour. Sprinkle with S&P
9. Place the beans in the bottom of an ovenproof casserole dish. Drizzle the Mushroom Veloute over the top.
10. Place in heated 350°f and cook until bubbly
11. Fry the shallots in the oil until brown and crispy. Removed and place on paper towels to drain.
12. Remove casserole from oven and top with crispy shallots

chef jason littlefield

