



Weirdo Beans

You probably know this better as green-bean casserole. My Auntie Barbara brought these over once when I was a young teen. I wasn't going to eat those "weirdo beans", but I did (thanks Mom) and I have loved them ever since. And in our family they are forever known as weirdo beans, just ask my now grown kids!

2 cans of French style green beans, drained – more flavorful dish than using whole beans
1 10oz+ cream of mushroom soup (some folks add $\frac{1}{4}$ can of milk too)
2.8 oz French friend onion rings

Mix up beans and soup in a casserole dish. Bake about 20 mins @350°. Time based on 2-3 inch deep casserole dish. You want it to be hot all the way through, without scorching the bottom. Add the French fried onions on top, bake 5 mins more.

Tip: If using deep dish, layer $\frac{1}{2}$ of bean mixture, some of the onions, bean mixture and then finish with remaining onions last 5 mins of cooking.

We use more onions than the recipe calls for because I use a shallow casserole dish to get more crunchy onion to creamy bean for each bite.

And of course, they have been many variations that include cheese and or bacon and recipes that change this simple process into more time consuming recipes..... but not me 😊