



Dutch Oven Green Bean Casserole

Yields: 10 servings
Prep time: 15 min
Cook time: 30 min

INGREDIENTS:

- 2 pounds of green beans (stems trimmed off)
- 2 tablespoons of butter
- ½ tablespoon of minced garlic
- 1 pound of white mushrooms (sliced)
- 3 cups of heavy whipping cream
- Salt (for boiling)
- Salt and pepper to taste
- French fried onions

TOOLS:

- [Induction 21 Steel Casserole with Lid \(6 Qt.\)](#)
- [Cast Iron Dutch Oven \(5 Qt.\)](#)





Dutch Oven Green Bean Casserole

PROCESS:

1. Fill the 6 qt. Casserole with about 5 quarts of water. Add 5 tablespoons of salt and bring to a boil over medium-high heat.
2. Melt the butter in the dutch oven.
3. Once the butter has melted, add the mushrooms and garlic. Sauté over medium heat until cooked thoroughly. (about 15 min)
4. Add in the cream and allow to come to a rigorous boil. Leave at this boil for 5 minutes. (This will help reduce the cream sauce faster.)
5. Add black pepper to taste and turn heat down to low-medium. Allow to simmer for another 20-25 minutes.
6. The water should be boiling at this point. Add the beans into the water and cook only for 4 minutes. Then drain and pat completely dry.
7. After the cream has reduced, add in the green beans and mix well.
8. Top with french fried onions and serve. This cookware is table-ready! Allow to cool a bit and then just transfer to the table for your guests!

Happy Holidays!