

Green Bean Casserole



- 2 tablespoons butter
- 1/4 cup chopped sweet onion
- 1 garlic clove, minced
- 2 tablespoons brown rice flour
- 1/4 teaspoon salt
- 1/4 teaspoon dried mustard
- Dash ground cayenne pepper
- 3/4 cup whole milk
- 1 cup shredded Colby Jack cheese
- 2 (14.5 ounce) cans French style green beans
- 1/4 cup bacon bits
- 1/4 teaspoon dried basil
- 2 ounces white mushrooms, rinsed and sliced
- 1/2 cup Yumee Yumee Dreamees mix Chicken-Flavored "Chickees" Cracker crumbs

In a medium saucepan, sauté onion and garlic in butter until tender. Blend in flour, salt, mustard, and cayenne pepper, stirring until smooth. Gradually add milk, stirring constantly until slightly thickened. Add cheese, stir until melted. Toss and coat green beans, bacon bits, basil, and sliced mushrooms in cheese sauce.

Pour green bean mixture into a greased 2 quart baking dish. Top with cracker crumbs. Cover and bake at 350 degrees for 25 minutes.

Cook's Note: Mushrooms may be omitted. Recipe can be doubled, if serving a large crowd.