

Paula Deen's Green Bean Casserole

1/3 stick butter
1/2 cup diced yellow onion
1/2 cup sliced button mushrooms
2 cups sliced green beans (fresh)
3 cups chicken stock
1 (10 3/4-ounce) can cream of mushroom soup
1 (2.8-ounce) can French-fried onion rings
Pinch House Seasoning, recipe follows
1 cup shredded Gruyere cheese

Preheat the oven to 350 degrees.

Melt the butter in a large skillet. Sauté the onions and mushrooms in the butter. Boil green beans in chicken broth for 10 minutes and drain. Add the green beans, mushroom soup, onion rings, and House Seasoning, to taste, to the onion mixture. Stir well. Pour into a greased 1½-quart baking dish. Bake for 20 minutes, then top the casserole with the Gruyere and bake for 10 minutes longer, or until the casserole is hot and cheese is melted.

House Seasoning:

1 cup salt
1/4 cup black pepper
1/4 cup garlic powder

Mix ingredients together and store in an airtight container for up to 6 months.