

# Encore Green Bean Casserole



## SHOPPING LIST:

2 pounds fresh green beans  
1/2 stick unsalted butter  
2 to 3 large shallots or 1 medium onion  
1 pound mushrooms  
dried sage  
all-purpose flour  
2 cups heavy cream or half-and-half  
1 cup Magic Hat Encore  
1 cup French's Original French Fried Onions

## RECIPE:

2 pounds fresh green beans, rinsed, trimmed and halved  
4 tablespoons unsalted butter  
1 cup chopped shallots or onions  
1 pound white button mushrooms, rinsed and sliced  
1 teaspoon salt  
1 teaspoon dried sage  
1/4 cup all-purpose flour  
2 cups heavy cream or half-and-half  
1 cup Magic Hat Encore  
1 cup French's Original French Fried Onions

Preheat the oven to 350 degrees F.

Bring a large pot of water to a boil. Prepare a large bowl of ice water and set it aside. Add the beans to the boiling pot and cook for 4 minutes. Drain and immediately plunge into the ice water to stop the cooking. Drain and set aside.

Melt the butter in a large skillet set over medium-high heat. Add the shallots (or onions) and cook, stirring occasionally, until they soften, about 4 minutes. Add the mushrooms, sprinkle with the salt and sage, and cook, stirring occasionally, until the mushrooms begin to give up some of their liquid, about 5 minutes. Sprinkle the flour over the mixture and stir to combine, cooking for 1 minute. Add the cream (or half-and-half) and the beer and simmer, stirring frequently, until the mixture begins to thicken, about 5 to 7 minutes.

Remove from the heat and stir in the green beans. Scrape into a large, buttered casserole dish and bake 20 minutes. Top with onion rings and bake 5 minutes more. Remove and serve immediately.

CHEATER VERSION: Follow the recipe on the French's Original Onion Rings package, substituting Encore for the milk.

Yield: at least 10 servings

**TASTING NOTES:** The hoppy zing of Encore slices through the creaminess to give new expression to a dish that has become a holiday cliché.