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French Green Beans Recipe

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FRENCH GREEN BEANS RECIPE

Ingredients

- 2 pkgs. (10 oz. each) frozen French style green beans
- 3 Tablespoons (Tbsp) butter
- 4 Tablespoons (Tbsp) flour
- Milk
- 1 teaspoon (tsp) salt
- 1 teaspoon (tsp) Worcestershire Sauce
- 1/2 teaspoon (tsp) dry mustard
- 1 jar Cherchies® Pretty Hot Peppers
- 1 cup cheddar cheese, grated

Preparation

1. Preheat oven to 350 degrees. Cook beans in a pan with 1/2 cup of water for 3-4 minutes. Melt butter and blend with flour.
2. Drain beans and use this liquid and enough milk to make 1 1/2 cups of liquid. Add to butter and flour mixture and stir until thickened. Season with salt, Worcestershire, and mustard.
3. Add 1/2 jar of Pretty Hot Peppers and 1/2 cup of cheese to the sauce. Place beans in a casserole dish and pour sauce over top.
4. Sprinkle the remaining 1/2 jar of Pretty Hot Peppers on top of bean mixture. Sprinkle the remaining cheese to cover.
5. Cook for 30 minutes in a 350 degree oven. Turn on broiler during the last couple of minutes to brown the cheese. Happy Cooking! Serves 8-10.



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