

Green Bean Casserole

(Martha Rose Shulman)

Serves 6-8

- 28 g unsalted butter
- 900 g green beans, trimmed and broken in half
- Salt, to taste
- 6 slices bacon
- 2 shallots, finely chopped (about 1/2 cup)
- 225 g mushrooms, sliced
- 285 g Greek yogurt
- 79 ml heavy cream
- 168 g Gruyère, shredded
- 2 tsp chopped fresh marjoram or 1 teaspoon fresh thyme leaves (optional)
- 30 g panko (or crumbled Ritz crackers)



1. Heat oven to **190°C**.
2. Use **14 g butter** to grease a 2-liter baking dish or gratin.
3. Bring a large pot of water to a boil, **salt** generously and add **green beans**. **Boil for 5 minutes** and transfer to a bowl of cold water. Drain on a kitchen towel.
4. Heat a large, heavy skillet over **medium heat** and add **bacon**. Cook until crispy, **about 10 to 12 minutes**. Remove to paper towels and let cool.
5. Discard all but **2 T of bacon grease** in pan and return to heat.
6. Add **shallots** and cook, stirring, until they begin to soften, **2 to 3 minutes**.
7. Add **mushrooms** and **turn heat up slightly**. Cook, stirring and scraping the bottom of pan, until mushrooms begin to sweat. Add **salt** to taste and cook until tender, **about 5 minutes**. Remove from heat.
8. In a large bowl whisk together **Greek yogurt** and **cream**.
9. Stir in **Gruyère**.
10. Add **green beans**, **mushrooms** and **shallots**, and **marjoram** or **thyme**.
11. Crumble in **bacon**.
12. Add **salt** and **pepper** to taste and stir everything together until beans are well coated. Transfer to baking dish.
13. Melt remaining **butter** and toss with **bread crumbs**. Sprinkle evenly over top of casserole.
14. **Bake 30 minutes**, until bread crumbs are golden brown and casserole is bubbling.
15. Remove from heat, let sit until bubbles subside, and serve.