

GREEN BEAN CASSEROLE

**3 CANS FRENCH SLICED GREEN BEANS
1 LB. SOUR CREAM
1 LARGE ONION, DICED
1 CUP GRATED TILLAMOOK SHARP CHEDDAR
SALT AND PEPPER TO TASTE**

**RINSE GREEN BEANS TO REMOVE SALT. DRAIN.
IN A LARGE FRYING PAN, SAUTÉ DICED ONION IN A LITTLE BACON GREASE OR OLIVE OIL.
WHEN JUST TRANSLUCENT, ADD DRAINED GREEN BEANS. HEAT THROUGH, MIXING WELL
WITH THE ONIONS. OFF HEAT, ADD THE SOUR CREAM. ADD SALT AND PEPPER TO TASTE.
POUR MIXTURE INTO A GLASS BAKING DISH, SPREADING EVENLY. SPRINKLE SHREDDED
CHEDDAR CHEESE OVER THE TOP.
BAKE IN A 350 DEGREE OVEN FOR 30-45 MINUTES UNTIL CHEESE IS MELTED AND MBEAN
MIXTURE IS BUBBLING.
SERVE AS A SIDE DISH WITH MAIN COURSE.**