



Green bean casserole **A pair recipes to 'reimagine' the holiday favorite**

By RICHARD L. ELDREDGE
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To commemorate the 50th anniversary of the green bean casserole, two of the city's most imaginative chefs, One Midtown Kitchen executive chef Richard Blais and Rathbun's owner Kevin Rathbun, took the time to "reimagine" the holiday staple side dish exclusively for AJC readers.

Here's what they came up with, along with the 1955 Campbell's original classic, developed by Dorcas Reilly.



French Green Bean Casserole Griddle Cakes with French Onion Sour Cream

by Kevin Rathbun

12 2-inch cakes or 36 mini-cakes

"Being from Kansas City, I grew up with the original," Rathbun says. "My mom would make green bean casserole, broccoli casserole and probably anything else that contained green vegetables. Classics are classics."

Originally, Rathbun toyed with the idea of creating green bean casserole fritters, but they "absorbed too much oil" when he tried the idea. Thus, the idea evolved into "more of a pancake."

2 cups white mushrooms (diced)

1 cup red onion (diced)

2 cups French greens beans (blanched, diced)

6 ounces heavy whipping cream

2 teaspoons kosher salt

1/2 teaspoon black pepper

2 teaspoons granulated sugar

2 eggs each (small)

2 teaspoons baking powder

6 ounces or 3/4 cup all-purpose flour

2 tablespoons yellow cornmeal

1/2 cup olive oil or clarified butter

1/2 cup French onion dip (garnish)

Place mushrooms, red onions, beans and heavy cream in a small pot, simmer for 5 minutes or until cream is reduced by half. Transfer to a stainless steel bowl and mix remaining ingredients. Chill mixture.

In a small nonstick sauté pan, heat olive oil to medium heat and sauté small spoonfuls a few at a time until golden brown. Turn and repeat the browning process.

Serve hot with a small spoonful of French onion dip on top, and garnish with a split green bean.

Campbell's Classic 1955 Green Bean Casserole

created by Dorcas Reilly

6 servings

"To this day, I still keep all the ingredients on hand for it in my pantry," says Reilly, who some have dubbed "the mother of all comfort foods." This year for Thanksgiving, Reilly decided to improvise on her classic recipe and added carrots to the creation.

Hands on : 10 minutes

Total time: 30 minutes

1 can (10 3/4 ounces) Campbell's® Cream of Mushroom Soup or Campbell's® 98% Fat Free Cream of Mushroom Soup

1/2 cup milk

1 teaspoon soy sauce

Dash of ground black pepper

4 cups cooked cut green beans

1 1/3 cups French's® French Fried Onions

Mix soup, milk, soy sauce, black pepper, beans and 2/3 cup onions in 1 1/2-quart casserole. Bake at 350°F. for 25 minutes or until hot. Stir. Sprinkle with remaining onions. Bake 5 minutes.

Tips: Use 1 bag (16 to 20 ounces) frozen green beans, 2 pkg. (9 ounces each) frozen green beans, 2 cans (about 16 ounces each) green beans or about 1 1/2 pounds of fresh green beans for this recipe.

For a change of pace, substitute 4 cups cooked broccoli flowerets for the green beans. For a creative twist, stir in 1/2 cup shredded cheddar cheese with soup. Omit soy sauce. Sprinkle with 1/4 cup additional cheddar cheese when adding the remaining onions.

For a festive touch, stir in 1/4 cup chopped red pepper with soup.

For a heartier mushroom flavor, substitute Campbell's® Condensed Golden Mushroom Soup for Cream of Mushroom Soup. Omit soy sauce. Stir in 1/4 cup chopped red pepper with green beans.