

## GREEN BEANS SUPREME

### INGREDIENTS:

2 (10 OZ) pkgs. Frozen French-style green beans

1 small onion, sliced

1 tblsp chopped parsley

3 tblsp butter

2 tblsp all-purpose flour

½ tsp finely grated lemon peel

1/3 tsp salt

Dash of pepper

½ cup milk

1 cup dairy sour cream

½ cup shredded American cheese

¼ cup fine dry bread crumbs

Cook green beans according to package directions; drain. Cook onion and parsley in 2 tblsp of the butter until onion is tender. Blend in flour, lemon peel, salt and pepper. Add milk; cook and stir until thickened and bubbly.

Stir in sour cream and cooked beans; heat just until mixture begins to bubble. Spoon into 5 quart casserole; sprinkle over beans. Broil four to five inches from heat until cheese melts and crumbs brown, one to two minutes. 8 servings

Courtesy of Suzanne Cook and Company