

Betty's Version of Campbell's Classic Green Bean Casserole



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In this video, Betty demonstrates how to make Campbell's Classic Green Bean Casserole. This is a favorite on many holiday tables. If you have been looking for this recipe, here it is!

Ingredients (full recipe):

2 cans (10 ³/₄-oz. each) Campbell's Condensed Cream of Mushroom Soup (Regular, 98% Fat Free, or Healthy Request)

1 cup milk

2 teaspoons soy sauce

¹/₄ teaspoon ground black pepper

8 cups cooked cut green beans

1 can (6-oz.) French's French Fried Onions (2 ²/₃ cups)

Stir soup, milk, soy sauce, black pepper, beans and 1 ¹/₃ cups onions in 3 qt. casserole.

Bake at 350 degrees (F) for 25 min. or until bean mixture is hot and bubbling. Stir bean mixture.

Sprinkle with remaining onions. Bake for 5 min. or until onions are golden brown.

umm, umm, GOOD! --Betty