Green Bean Casserole

Servings: 8-10 Prep: 20 min. Cook Time: 30 min.

INGREDIENTS

6 STRIPS BACON
½ ONION, FINELY DICED
1½ (10.5OZ) CUPS CHOPPED BUTTON MUSHROOMS
3 CLOVES GARLIC, MINCED
2 CANS CREAM OF MUSHROOM CONDENSED SOUP
¼ CUP MILK
1 CUP SHREDDED MONTEREY JACK CHEESE
SALT & PEPPER
4 (14.5 OZ) CANS CUT GREEN BEANS, DRAINED
1½ CUP CUPS FRENCH FRIED ONIONS

DIRECTIONS

1 Preheat the oven to 350°F and lightly spray a 9X13-inch baking dish with nonstick cooking spray.

2 In a large skillet, cook the bacon over medium low heat until crisp. Remove to drain on paper towels, then crumble.

Green Bean Casserole

Drain away all but about 2 tablespoons of the bacon grease, then return the pan to medium heat.

3 Add the onions and cook, stirring occasionally, about 5 minutes or until translucent. Add the mushrooms and cook, stirring occasionally, for 5 minutes or until the mushrooms are golden brown. Add the garlic and cook for 1 minute. Stir in the undiluted mushroom soup and add the crumbled bacon back. Stir to combine.

4 Stir in the milk and cheese. Stir until the cheese is melted. Add salt and pepper to taste. Fold in the green beans until well combined.

5 Pour the mixture into the prepared dish. Top with the fried onions. Bake, uncovered, for 30 minutes or until the casserole is hot and bubbly.

White Chocolate & Cranberry Cookies

Servings: 8 | Prep: 10 min. | Cook Time: 10 min.

INGREDIENTS

- ½ CUP PACKED BROWN SUGAR
- ½ CUP WHITE SUGAR
- ½ CUP UNSALTED BUTTER, SOFTENED
- 1 LARGE EGG
- 1 TBSP BRANDY
- 1½ CUPS ALL-PURPOSE FLOUR
- ½ TSP BAKING SODA
- ¾ CUP WHITE CHOCOLATE CHIPS
- 1 CUP DRIED CRANBERRIES

PREPARATION

1. Preheat the oven to 375°F. Grease 2 cookie sheets.

2. Beat brown sugar, white sugar, and butter with an electric mixer in a large bowl until creamy. Add egg and brandy and beat until incorporated.

3. Combine flour and baking soda in a separate bowl. Stir flour mixture into the butter mixture until just combined.

White Chocolate & Cranberry Cookies

Fold in cranberries and white chocolate chips. Drop batter by heaping spoonful onto the prepared cookie sheets.

4 Bake in the preheated oven for 8 to 10 minutes, switching racks halfway through; cookies will still appear slightly doughy.

5 Remove from the oven and let cool briefly on the cookie sheets before transferring to wire racks to cool completely.

Brown Sugar Old Fashioned

INGREDIENTS

- 1 TSP PACKED BROWN SUGAR
- 1 TSP WATER
- 2 DASHES ANGOSTURA BITTERS
- 2 OZ BOURBON
- ICE
- ORANGE PEEL, GARNISH
- CINNAMON STICK, GARNISH

PREPARATION

1. Add sugar, water, and bitters to glass. Muddle until sugar is dissolved. Add bourbon and ice and stir to combine.

2. Garnish with an orange peel and cinnamon stick.