



316 N. SPRING STREET • WINSTON-SALEM, NORTH CAROLINA • 27101

Layered Green Bean Casserole

From the Kitchen of Allison Jones Holden • Rossville, Indiana
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Ingredients

- 2 cans (14 oz) French-style green beans, drained
- 1 can shoepeg/white corn, drained
- ½ C chopped/minced onion
- 1 can cream of celery soup
- ½ - 1 C shredded sharp cheddar cheese
- 8 oz / 1 C sour cream
- ½ C (1 stick) butter, melted
- 1 tube RITZ crackers, crushed fine
- ¼ C chopped or slivered almonds
- fresh ground black pepper

Preparation Instructions

1. Heat oven to 350°F. Grease an 8 x 11 or 9 x 13 pan.
2. **Layer 1:** Spread green beans, corn, and onion in a layer. Sprinkle with pepper.
3. **Layer 2:** Mix together soup, sour cream, and cheese. Spread carefully on top of green bean layer. Sprinkle with pepper.
4. **Layer 3:** Melt butter. Combine in small bowl with crushed RITZ crackers and almonds. Spread on top.
5. **Bake** at 350°F for 40 minutes.