

HOLIDAY Traditions

Green Bean Casserole Remains A Classic

(NAPSA)—Perhaps the most famous creation to come from the Campbell Kitchens' food experts is the recipe for Green Bean Casserole. Created in 1955 by Dorcas Reilly, this "souper" side dish featuring Campbell's Condensed Cream of Mushroom soup® is served on more than 20 million tables each holiday season.

"I wanted to create a quick and easy recipe around two things most Americans always had on hand—green beans and Campbell's Cream of Mushroom soup," said Reilly, who is affectionately referred to as the "grandmother" of the Green Bean Casserole.

Originally christened as the Green Bean Bake, today's Green Bean Casserole recipe is requested by more than 10,000 home cooks each year, but most frequently during the holidays. The traditional recipe coats green beans with a saucy combination of Cream of Mushroom soup and a splash of soy sauce. The green beans are then smothered with crunchy French fried onions for the perfect finishing touch.

"Like many Americans, I grew up with the Green Bean Casserole and I still love it today because I can tailor the recipe to perfectly suit my family's tastes," said Cindy Ayers, vice president, Campbell Kitchens.

If you have a family of cheese-lovers, try adding shredded cheddar cheese into the casserole. For a lighter version, the recipe can be prepared with Campbell's 98



percent Fat Free Cream of Mushroom soup.

This year, the Kitchens celebrates 60 years of creating favorite recipe classics for home cooks. When they first opened in 1941, the home economists on staff were charged with the task of developing and testing recipes for cooking with condensed soups. Their recipes included main courses, side dishes, sauces and gravies that continue to stand the test of time, like the Green Bean Casserole. Today, the staff carries on the kitchen-to-kitchen tradition, creating countless recipes designed to meet the needs of time-pressed home cooks who are committed to providing great-tasting, wholesome meals for their families.

You can visit the Campbell Kitchens online at www.campbellkitchen.com. While on the Web site, browsers can search for recipes and sign up for *Meal-mail*®, a free daily or weekly newsletter with recipes sent directly to your e-mail in-box.