

Green Bean Casserole Remains an American Tradition

(NAPSA)—Each year, America's home cooks reserve a prominent place on their holiday tables for the time-honored classic—Green Bean Casserole. In fact, this “souper” side dish featuring Campbell's® condensed Cream of Mushroom soup takes its place alongside the turkey in more than 20 million homes each holiday season.

Originally developed in 1955 by former Campbell's Kitchen manager Dorcas Reilly, the Green Bean Casserole recipe is requested from Campbell's Kitchen by more than 10,000 home cooks each year, but most frequently during the holidays.

“When we created Green Bean Casserole, our goal was to develop an easy recipe featuring a few simple ingredients. And most home cooks typically had green beans and Cream of Mushroom soup on hand at all times,” said Reilly.

Today, Green Bean Casserole remains a favorite for holiday and everyday meals. Best of all, Green Bean Casserole is now easier than ever to prepare. A saucy combination of Campbell's condensed Cream of Mushroom soup—recently improved so it's just a little creamier and easier to use for cooking—and a splash of soy sauce generously coats the green beans. The mixture is then topped with crunchy French's® Taste Toppers™ French fried onions for the perfect finishing touch.

This year, the Green Bean Casserole is being celebrated in a different way. After its creation nearly 50 years ago, the side dish was honored as a significant piece of Americana. Heralded as a prized invention for its enduring contribution to the holiday meal, the original casserole recipe was donated to the archives of the Akron, Ohio-



based National Inventors Hall of Fame®. Reilly, now 76, personally presented the original recipe and hosted a traditional holiday meal—featuring the honored Green Bean Casserole—with today's Campbell's Kitchen team.

Campbell's® Green Bean Casserole

Prep Time: 10 min. Cook Time: 30 min.

- 1 can (10-3/4 oz.) Campbell's® condensed Cream of Mushroom soup**
- 1/2 cup milk**
- 1 tsp. soy sauce**
- Dash pepper**
- 4 cups cooked cut green beans**
- 1-1/3 cups French's® Taste Toppers™ French fried onions**

MIX soup, milk, soy sauce, pepper, beans and 2/3 cup onions in 1-1/2-qt. casserole.

BAKE at 350°F. for 25 min. or until hot.

STIR. Sprinkle with remaining onions. Bake 5 min. Serves 6.

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