

campbell's classic green bean casserole

<u>ingredients</u>

1 can Campbell's® Condensed Cream of Mushroom Soup 1/2 cup mílk

- 1 teaspoon soy sauce
- 1 dash black pepper
- 4 cups cooked cut green beans
- 11/3 cups French's® French Fried Onions
- a wooden spoon



stir the soup, milk, soy sauce, black pepper, beans and 2/3 cup onions in a 11/2-quart casserole.

bake at 350°F. for 25 minutes or until the bean mixture is hot and bubbling. Stir the bean mixture. sprinkle with the remaining onions.



bake for 5 minutes or until the onions are golden brown.

If 'heartache' sounds exaggerated then surely you have never gone to your garden one rare morning in June to find that the frost, without any perceptible motive, any hope of personal gain, has quietly killed your strawberry blossoms, tomatoes, lima and green beans, corn, squash, cucumbers. A brilliant sun is now smiling at this disaster with an insenstive cheerfulness as out of place as a funny story would be if someone you loved had just died.

Ruth Stout