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## Green Beans with Cheese Casserole

- 1 tablespoon margarine
- 1 tablespoon flour
- ½ teaspoon salt
- 1/8 teaspoon pepper
- ½ teaspoon sugar
- ¼ cup milk
- $\frac{1}{2}$  teaspoon grated onion
- ½ cup sour cream
- 2 (14½-ounce) cans snap green beans, drained
- 1½ cups grated cheese

In a small saucepan, melt margarine, and thoroughly blend in flour, salt, pepper, and sugar. Cook, stirring until bubbling. Blend in milk. Remove from heat. Stir in onion and sour cream until well mixed. Combine sauce with green beans and cheese; turn into buttered 11/2-quart casserole dish. Cover with aluminum foil, and bake for 30 minutes at 350°.

