

LAGER BEER CHEESE & ONION GREEN BEAN CASSEROLE



INGREDIENTS

CASSEROLE

10 cups fresh, blanched green beans
8 Tbsp. butter
4 cups thinly sliced onions
2 tsp salt
10–12 turns fresh ground black pepper
2 large eggs, beaten
2 cups beer cheese, listed below
¼ cup fine ground cornmeal
½ cup fried onions or shallots
½ cup panko breadcrumbs
½ cup freshly grated parmesan
½ cup freshly grated gruyere

LAGER BEER CHEESE

2 Tbsp. butter
¼ cup yellow onions, minced
¼ cup all-purpose flour
½ cup whole milk
12 oz. Yuengling Lager
4 oz. cream cheese
1 Tbsp. whole grain mustard
½ tsp cayenne
½ tsp garlic powder
8 oz. smoked gouda cheese, grated
8 oz. sharp cheddar cheese, grated

INSTRUCTIONS

CASSEROLE

Preheat oven to convection at 350°F. Melt 4 Tbsp. butter in a large skillet or dutch oven over medium high heat and add onions, green beans and 1 tsp salt. Let cook down over medium heat for about 10 minutes. Lower the heat and cook 15 additional minutes, stirring frequently and scraping the bottom often. You'll know it's done when it's golden in color.

In a medium-large mixing bowl, mix together eggs beer cheese, pepper and 1 tsp salt. Gently fold in bean mix, being careful not to mash. Taste the mix and add more salt if needed.

Butter a 11x7 inch (2 quart) casserole dish and sprinkle the inside with the cornmeal. Pour in green bean mix. Melt the remaining half stick of butter; in a medium-mixing bowl toss together fried onions, panko, parmesan, gruyere and butter. Top casserole with panko mix. Bake in preheated oven for 20–30 minutes until golden brown on top, bubbling and brown on the edges.

LAGER BEER CHEESE

In large sauce pan, sweat onions in butter until translucent. Sprinkle flour on top and cook for one minute. Whisk in milk and beer and let simmer until it thickens, 8–10 minutes. Stir in remaining ingredients as listed, stirring each addition until melted before adding the next. Serve warm.



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Yuengling
★ TRADITIONAL ★
LAGER