

## Green Bean Casserole

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Added by [Ree](#) on November 7, 2010 in [Holidays](#), [Thanksgiving](#)

**Prep Time** 20 Minutes

**Servings** 8

**Difficulty** Easy

**Cook Time** 30 Minutes



### Ingredients

- 2 pounds Fresh Green Beans, Ends Cut Off
- 4 slices Bacon, Cut Into 1/4 Inch Pieces
- 3 cloves Garlic, Minced
- 1/2 whole Large Onion, Chopped
- 4 Tablespoons Butter
- 4 Tablespoons All-purpose Flour
- 2-1/2 cups Whole Milk
- 1/2 cups Half-and-half
- 1-1/2 teaspoon Salt, More To Taste
- Freshly Ground Black Pepper, To Taste
- 1/8 teaspoons Cayenne Pepper
- 1 cup Grated Sharp Cheddar Cheese
- 1 jar (4 Ounce) Sliced Pimentos, Drained
- Extra Milk For Thinning If Necessary
- 1 cup Panko Bread Crumbs

### Preparation Instructions

Cut green beans in half if you like pieces to be a little smaller.

Blanch the green beans: drop them into lightly salted boiling water and allow green beans to cook for about 3 to 4 minutes. Remove them from the boiling water with a slotted spoon and immediately plunge them into a bowl of ice cold water to stop the cooking process. Drain beans once they're cool and set aside.

Add bacon pieces to a skillet over medium heat. Cook bacon for two minutes, then add diced onion and garlic and continue cooking for 3 to 5 minutes, or until bacon is done (but not crisp) and onions are golden brown. Remove from heat and set aside.

In a separate skillet or saucepan, melt butter over medium heat. Sprinkle flour into the pan and whisk immediately to evenly mix it into the butter. Cook for a minute or two, then pour in milk and half and half. Continue cooking, whisking constantly, while sauce thickens, about 2 minutes. Add salt, pepper, and cayenne then add the grated cheddar. Stir while cheese melts. Turn off heat.

Add pimentos to pan, then add bacon/onion mixture. Stir to combine. Pour over green beans and stir gently to combine. Pour into a baking dish and top with panko crumbs. Bake at 350 degrees for 30 minutes or until sauce is bubbly and panko crumbs are golden.