

Green bean casserole popular on T-Day

Green bean casserole is a staple on many Thanksgiving menus, but they aren't all the same. Some people use a secret ingredient to make the dish all their own.

Del Monte asked 1,500 people in the United States to share what their favorite special ingredient is as well as to rate their fondness for the classic side dish. Bacon is the No. 1 secret ingredient, with cheese, mushrooms, bread crumbs (including crouton and crushed crackers), and almonds rounding out the top five.

It's estimated 30 million green bean casseroles will be served on Thanksgiving.

According to the survey, here are the percentages of residents in the following states who say they really like or love green bean casserole:

- Kentucky 78 percent
- Wisconsin 77
- Missouri 76
- Iowa 75
- Maine 74
- New Hampshire 73
- Florida 72
- Colorado 71
- California 69

- Mississippi 68.



Photo/DeL Mont

Classic Green Bean Casserole

2 cans condensed cream of mushroom soup

1 C milk

2 tsp soy sauce

$\frac{1}{4}$ tsp black pepper

4 cans green beans, drained

$2\frac{2}{3}$ cups French fried onions, divided

Stir soup, milk, soy sauce, black pepper, beans and 1 $\frac{1}{3}$ cups onions in a 3-quart casserole.

Bake at 350 degrees uncovered 25 minutes or until bean mixture is hot and bubbling. Stir bean mixture. Sprinkle with remaining onions.

Bake 5 minutes longer or until onions are golden brown.

– *Lake Tahoe News staff report*