**Green Bean Casserole**

**Ingredients**

* 2 cans (10 1/2 ounces) Campbell’s® Condensed Cream of Mushroom Soup **or** Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup
* 1 cup milk
* 1 dash black pepper
* 8 cups cooked cut green beans
* 2 2/3 cups French's® French Fried Onions

**How to Make It**

**Step 1**

Stir the soup, milk, soy sauce, black pepper, beans and **1 1/3 cup** onions in your casserole pan

**Step 2**

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.

**Step 3**

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

**CLASSIC MACARONI AND CHEESE**

**Ingredients**

4 cups milk

 4 tablespoons butter

 4 tablespoons all-purpose flour

 1 teaspoon salt

 1/2 teaspoon freshly ground black pepper

 2 (10-oz.) block extra sharp Cheddar cheese, shredded

  (16-oz.) package elbow macaroni, cooked

**How to Make It**

**Step 1**

Preheat oven to 400°. Microwave milk at HIGH for 1 1/2 minutes. Melt butter in a large skillet or Dutch oven over medium-low heat; whisk in flour until smooth. Cook, whisking constantly, 1 minute.

**Step 2**

Gradually whisk in warm milk, and cook, whisking constantly, 5 minutes or until thickened.

**Step 3**

Whisk in salt, black pepper, 1 cup shredded cheese, and, if desired, red pepper until smooth; stir in pasta. Spoon pasta mixture into a lightly greased casserole pan top with remaining cheese. Bake at 400° for 20 minutes or until golden and bubbly.

**CLASSIC AU GRATIN POTATOES**

Easiest is to purchase two boxes of Au Gratin potatoes and follow directions.

The two boxes should fit in a casserole pan.

**CLASSIC PEAS AND PEARL ONIONS**

Easiest is to purchase 48 ounces of peas and pearl onions.

Cook them, season with margarine or butter and salt and pepper

Place In the casserole pan