

CASSEROLES

GREEN BEANS WITH HORSERADISH CASSEROLE†

(GRÜNE BOHNEN MIT MEERETTICH AUFLAUF)

- 16 oz. whole green beans (frozen)
- 10 oz. ham (diced)*
- 2/3 cup whipping cream
- 2 teaspoons mustard
- 2 tablespoons prepared horseradish
- 3 tablespoons chopped parsley

Place beans in a pot, cover with boiling water and let it sit for 10 minutes. Pour the beans into a colander to drain for 20-30 minutes. Pour whipping cream in a small bowl, stir in mustard, horseradish, parsley and season with salt. Set aside. Grease a casserole (2 ½ quarts) and place drained beans in it. Mix in the ham and pour the whipping cream mixture evenly over the top. Cover the casserole and bake in a preheated oven at 425° for 10 minutes. Take lid off and bake another 20 minutes. Serve with potatoes or salad and bread.

Serves about 4

***Note:** You can use turkey or chicken in lieu of ham.

