

Amish Green Bean Casserole (triple this recipe for Arnold Tower)

3 slices bacon
1 small onion, sliced
2 tsp. cornstarch
¼ tsp. salt
¼ tsp. dried mustard
16 oz. canned green beans
1 Tbsp. brown sugar
1 Tbsp. vinegar
1 hard-boiled egg, chopped

Cook bacon in large skillet until crisp. Crumble bacon. Pour off all but 1 Tbsp. drippings. Add onion and sauté until tender. Blend in cornstarch, salt, and dried mustard. Drain beans, reserving ½ C. liquid. Stir reserved liquid into skillet. Cook, stirring constantly, until thickened and bubbly. Stir in brown sugar and vinegar. Add beans; heat until bubbling and hot. Transfer to casserole dish and sprinkle with crumbled bacon and chopped egg. Cover and take to Arnold Tower!