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# Epicurean Green Beans

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

Servings: 6

**1 pound fresh green beans (or 2 one pound cans), cut into one inch pieces**  
**1 cup fresh mushrooms, sliced**  
**1 tablespoon chopped onion**  
**2 tablespoons butter**  
**3 tablespoons flour**  
**dash pepper**  
**1/2 teaspoon salt**  
**1/4 teaspoon thyme**  
**2 cups milk**  
**4 slices bacon, cooked and crumbled**  
**1 package (10 ounce) frozen patty shells, baked (optional)**

In a saucepan, cook the beans in boiling salted water for about 15 minutes.

In a two quart saucepan, cook the mushrooms and onions in butter until tender. Blend in the flour, salt, thyme and pepper. Add the milk all at once. Cook, stirring constantly, until the mixture thickens and bubbles. Stir in the beans. Heat through. Add the bacon.

Spoon the mixture into prepared patty shells. If desired, garnish with additional crumbled bacon.

## Side Dishes

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*Per Serving (excluding unknown items): 126 Calories; 9g Fat (61.7% calories from fat); 5g Protein; 8g Carbohydrate; trace Dietary Fiber; 25mg Cholesterol; 324mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 1 1/2 Fat.*