

# City Wife COUNTRY LIFE

## CREAMY Sausage GREEN BEANS

JUST SO YOU KNOW, I'M A LITTLE ASHAMED OF THIS RECIPE. BECAUSE... WELL, IT'S A RIP-OFF. IT'S BASICALLY THE STUFF ON THE FRENCH'S FRIED ONION LABEL, BUT I ADDED A LITTLE TWIST AND, QUITE FRANKLY, IT'S DELICIOUS SO I DON'T CARE.

- 🍷 1 PAT BUTTER
- 🍷 2 CLOVES GARLIC, MINCED
- 🍷 1 SMALL ONION, SLICED THINLY
- 🍷 ¼ ROLL COUNTRY SAUSAGE (JIMMY DEAN ALL THE WAY, BABY)
  
- 🍷 2 CANS CUT GREEN BEANS (YES, I USE CANNED GREEN BEANS SOMETIMES, AND I ACTUALLY THINK THEY'RE BETTER THAN EITHER FRESH OR FROZEN IN THIS RECIPE)
- 🍷 1 CAN (DARE I SAY IT?) CONDENSED CREAM OF CHICKEN SOUP
- 🍷 ½ CUP CREAM (MILK WILL DO, JUST DON'T USE SKIM, PLEASE)
- 🍷 ¼ TSP. GARLIC POWDER
- 🍷 1 SMALL CAN FRIED ONIONS (OR 1 BIG CAN IF, LIKE ME, YOU POLISH OFF ½ THE CAN BEFORE PUTTING 'EM ON TOP)

1. PREPARE AN 8X8 BAKING DISH WITH NON-STICK SPRAY. PREHEAT OVEN TO 375°.
2. IN A SKILLET, CARAMELIZE THE ONIONS AND GARLIC IN BUTTER ABOUT 8-10 MINUTES OVER MEDIUM/LOW HEAT. REMOVE FROM THE SKILLET AND BROWN THE SAUSAGE ON HIGH HEAT.
3. ADD THE CARAMELIZED ONIONS/GARLIC, CREAM OF CHICKEN, CREAM AND GARLIC POWDER TO THE SKILLET. MIX WELL. ADD IN GREEN BEANS AND STIR.
4. POUR THE CREAMY SAUSAGEY GREEN BEAN MIXTURE INTO THE PREPARED DISH AND BAKE FOR 20-25 MINUTES.
5. PUT THE FRIED ONIONS ON TOP (IF THERE ARE ANY LEFT AT THIS POINT) AND BAKE FOR 10 MINUTES MORE.
6. WONDER WHY YOU DIDN'T THINK OF THIS AMAZINGNESS YOURSELF.