

Green Bean Casserole

- 1 (10 3/4 oz.) can cream of mushroom soup
- 3/4 c. milk
- 1/8 tsp. black pepper
- 1 1/3 c. French's Fried Onions
- 3 (14 1/2 oz.) cans French cut green beans

Mix soup and milk, then add pepper, beans and 2/3 c. onions in 1 1/2 quart casserole dish. Bake uncovered at 350F for 30 minutes or until hot. Stir and top with remaining onions. Bake 5 more minutes

Mashed Potatoes

- 2 pounds potatoes (Russet or Yukon gold)
- 2 T. salt (regular or kosher)
- 1 c. milk
- 1/2-1 stick butter (room temperature)
- Salt and pepper to taste

Put 2 pounds whole unpeeled russet or Yukon gold potatoes in a large saucepan and cover with cold water; add 2 tablespoons salt. Bring to a simmer (do not boil) and cook until the potatoes are tender, about 45 minutes.

Drain the potatoes, then peel and return to the pan; add 1 cup hot milk and 1/2 to 1 stick room-temperature unsalted butter. Mash with a potato masher or fork. Season with salt and pepper.