

KENT RATHBUN CHEF OF ABACUS RESTAURANT, DALLAS

## FRENCH GREEN BEAN-PORTABELLA MUSHROOM CASSEROLE

### FOR THE GREEN BEANS

**32** ounces french green beans, cleaned and blanched

**2** tablespoons kosher salt

### FOR THE GRATIN

**2** ounces whole butter

**1** tablespoon garlic cloves, minced

**2** tablespoons shallots, minced

**8** ounces country ham, julienne

**16** ounces portobella mushrooms, cleaned and sliced

**1** cup heavy cream

**¼** cup parmesan cheese, grated

**2** tablespoons basil, julienne

**1** tablespoon cracked black pepper

**1** teaspoon kosher salt

**¼** cup tomato, diced, outside only



### Servings/Yield

8 servings

## Method

### FOR THE GREEN BEANS

1. In a large pot of boiling water, add salt and beans and blanch the beans for about 2 minutes.
2. Remove the beans from the water, drain and drop them in ice water to shock them cold.
3. Drain and set aside.

### FOR THE GRATIN

1. In a large saute pan, saute in butter garlic and shallots until the start to brown slightly. Add country ham and continue cooking until ham starts to brown.
2. Add mushrooms and continue to cook until mushrooms start to soften.
3. Add heavy cream and bring to a boil.
4. When cream starts to thicken, add parmesan cheese, basil, cracked black pepper and kosher salt.
5. Transfer green beans to a large casserole dish. Cover green beans with mushroom cream and bake in a 350

degree oven, for 12-15 minutes or until hot.

6. Garnish with diced tomatoes and serve.

## Notes

Great side dish for holiday family dinners.

If you have purchased Kent Rathbun's Holiday Dinner To Go the instructions to reheat this dish are as follows.

1. Preheat oven to 350 degrees.
2. Remove plastic lid.
3. Cover with aluminum foil.
4. Bake for 20-22 minutes or until warm in the center.
6. If your oven is full of a lot of different products cooking times may vary.
7. Once casserole is hot, transfer from baking container to serving bowl of your choice.
8. Suggested garnish is diced tomatoes (not included).

