

Creamy Green Beans, Onions and Mushrooms Wood Stone Style

Serves 6-8

Here's our oven roasted take on a time honored holiday side dish. No need to wait for a holiday however; this would be a welcome addition to any dinner table.

Ingredients

3 ea.	sweet onions such as Walla Walla, cut into ½-in. thick wedges
1 cup	heavy cream
¾ cup	chicken stock
1½ Tbsp.	kosher salt
1 tsp.	dried thyme
¼ tsp.	cayenne pepper
2 ea.	bay leaves
¼ cup	olive oil
1 lb.	green beans
½ lb.	mushrooms

Method

Oven Temperature: 480-520 degrees

- In a large pot or baking dish with a lid, mix the onions, cream, 1 Tbsp. of the salt, the thyme, cayenne and bay leaves.
- **Flame Height: 4**
- Place the pan **in the center** of the oven and cook for 5-8 minutes or until the liquid starts to bubble and the onion tips are starting to brown. Cover and let braise for 20 minutes.
- While the onions are cooking, heat a large cast iron skillet **in front of the flame** for 5 minutes. Add the oil and mushrooms and stir.
- Roast the mushrooms **in front of the flame** for 3-5 minutes until they begin to brown.
- Add the beans and remaining salt and stir. Continue to roast **in front of the flame** for 2-3 minutes, again just to get a little color on the beans.
- When the onions are done, add the beans and mushrooms to them, stir and return to **the center of the oven** for 3-5 minutes or until the beans are tender and the whole thing is bubbling.



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