TIM'S PICK · TROUSSEAU

TROUSSEAU GREEN BEAN CASSEROLE WITH WILD MUSHROOMS

The oddity of the table. Trousseau is the natural soulmate of green bean casserole, but more than that the mushrooms pair tremendously well with the earthiness of the wine. And to take it a step further, we replace the usual sherry with Tawny (or Bastardo) port in the cream sauce to add a nutty sweetness.

SERVES 8–10

INGREDIENTS

CRISPY SHALLOTS

- 4 large shallots, sliced into thin rings
- 1 cup neutral oil, such as grapeseed
- Kosher salt

CASSEROLE

- 2 lb green beans, trimmed
- 4 Tbsp unsalted butter, divided
- 1 lb mixed mushrooms (cremini, shiitake caps, maitake), sliced or torn
- 2 shallots, finely chopped
- 3 garlic cloves, finely chopped
- 1 Tbsp fresh thyme leaves
- ½ cup Trousseau
- 3 Tbsp all-purpose flour
- ¼ cup tawny port
- 1 cup chicken or mushroom stock
- 1 cup heavy cream
- ½ cup finely grated Parmigiano-Reggiano
- 1 tsp fresh lemon juice
- Kosher salt and freshly ground black pepper

METHOD

1. **Fry the shallots.** Put the shallot rings and oil in a small saucepan. Set over medium heat and cook, stirring often, until deep golden, 12–15 minutes. Starting in cold oil makes them crisp evenly. Lift onto paper towels with a slotted spoon and salt right away. Save the shallot oil for salad dressing.
2. **Blanch the beans.** Cook in a large pot of heavily salted boiling water until bright green and just tender, 3–4 minutes. Drain, then spread on a towel-lined sheet pan to cool and dry.
3. **Brown the mushrooms.** Heat 2 Tbsp butter in a large skillet over medium-high. Add the mushrooms in a single layer, working in batches if needed. Don't stir for 3 minutes, then cook until browned and the liquid is gone, 8–10 minutes total. Season with salt.
4. **Build the sauce.** Lower heat to medium. Add the remaining 2 Tbsp butter, chopped shallots, garlic and thyme, and cook until soft, about 3 minutes. Add the Trousseau and cook until almost dry, about 2 minutes. Sprinkle in the flour and stir for 1 minute. Stir in the tawny port, stock and cream. Simmer until thick enough to coat a spoon, 4–5 minutes. Off heat, stir in the Parmigiano and lemon juice. Season with salt and pepper.
5. **Bake.** Heat oven to 375°F. Fold the beans into the sauce and transfer to a 3-quart baking dish. Bake until bubbling at the edges, 20–25 minutes. Top with the crispy shallots just before serving.

MAKE AHEAD

Assemble through step 4 and chill, covered, up to 1 day. Add 10 minutes to the bake. Shallots keep airtight at room temperature for 2 days, if you can stop eating them off the paper towel. Consider making a double batch.