

Corn-Bean Casserole

My mom can forget the turkey, and even the dressing, but she better make corn-bean casserole for Thanksgiving. It's awesome! —Neal Amos

Good to know...

- This recipe fits in a 3-quart casserole dish.
 - To make a smaller casserole, half all the ingredients.
 - This is a great recipe to make ahead and freeze or refrigerate until ready to cook
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Ingredients

2 cans shoe peg corn, drained
2 cans french cut style green beans, drained
2 small jars diced pimentos, drained
2 cans cream of celery soup
1 cup fine chopped celery
1 cup fine chopped onion
1 cup sour cream
1 cup grated cheddar cheese
1 tsp salt
1 tsp pepper

For the topping:

1 stick butter, melted
1 ½ sleeves Ritz crackers, crushed
Slivered almonds – I don't measure; close to one cup

Directions

1. Preheat oven to 350°F.
2. Grease a pyrex dish.
3. Drain the juices off all the canned vegetables.
4. In a large bowl, thoroughly combine all the ingredients until mixed well.
5. Place in the greased pyrex dish.
6. Combine the topping ingredients together and cover the top of the casserole with it.
7. Bake for 40-45 minutes at 350°F. Make sure the casserole is not runny. It will start to brown on the edges and thicken. The time in your oven may vary a bit.
8. Let cool 15 minutes before serving.