



Steelers

THANKSGIVING RECIPES



RECIPE: Green Bean Casserole (French Fried Onions only)

FROM THE KITCHEN OF: Megan Schobert, wife of linebacker Joe Schobert

INGREDIENTS:

2 large onions

Kosher salt

1 cup buttermilk

1 cup all-purpose flour (as needed to coat onions)

Vegetable oil (enough to fry onions in a cast iron)

INSTRUCTIONS:

1. Cut 2 large onions in half and slice them very thinly. Place in a bowl and add 1 cup of buttermilk, covering the onions. Let sit for 15 minutes.

2. Drain onions and toss them in all-purpose flour to coat. Once coated, shake off excess flour.

3. Heat up vegetable oil in a cast iron skillet to 300°F. Add onions and cook for 7-9 minutes or until golden brown.

4. Remove and place on a plate lined with paper towels. Season with salt. Set aside.



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RECIPE: Green Bean Casserole (Cream of Mushroom only)

FROM THE KITCHEN OF: Megan Schobert, wife of linebacker Joe Schobert

INGREDIENTS:

8 ounces Cremini mushrooms (stemmed & sliced)

1 Tbsp cognac (to deglaze the pan)

3 Tbsp butter

1 ½ cups chicken stock

1 heaping Tbsp flour

1 cup heavy cream

2 cloves crushed garlic

Dash of soy sauce

INSTRUCTIONS:

1. Dice mushrooms into tiny pieces. 2. In a high walled sauté pan, add 3 Tbsp of butter along with your sliced mushrooms and a pinch of salt. 3. Once the moisture has evaporated out of the mushrooms, add 1 heaping Tbsp of flour. Mix to combine for 1 minute. 4. Add 2 cloves of crushed garlic and cook for about 30 seconds before adding 1 Tbsp of cognac to deglaze. 5. Once all the alcohol has cooked out, add 1 ½ cups of chicken stock and 1 cup of heavy cream. Mix to combine and bring to a simmer before adding a dash of soy sauce.
6. Cook until dark, thick, and rich.



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RECIPE: Green Bean Casserole (Assembly)

FROM THE KITCHEN OF: Megan Schobert, wife of linebacker Joe Schobert

INGREDIENTS (CASSEROLE):

French Fried Onions

Cream of Mushroom

Green Beans

INSTRUCTIONS (GREEN BEANS):

1. Cut the stems off your green beans and then slice into 1 inch pieces.

2. Par-boil for about 2 minutes until bright green & then add to an ice bath.

3. After mixing them around to cool, drain the water.

INSTRUCTIONS:

1. Combine green beans, cream of mushroom soup & 1/2 of the French fried onions. Stir to combine.

2. Butter a casserole dish and add mixture. 3. Cover and bake at 350°F for 15-20 minutes or until bubbly.

4. Remove from the oven, uncover, add the rest of the French fried onions and cook uncovered for an

additional 5-10 minutes or until browned and bubbly.