

LION HOUSE GREEN BEANS PARISIENNE

Inspired by the Lion House—A true vintage Utah holiday classic—elegant, creamy, and lightly French in spirit.

Source: The Gilded Table – November Edition

Prep Time: 15 minutes | **Bake Time:** 20 minutes

Yield: Serves 6-8



Recipe Description

This dish frequently appeared in mid-century cookbooks. This vintage dish blends American comfort with a whisper of French elegance. Tender green beans are coated in a creamy mushroom-Parmesan sauce, then baked beneath a buttery crumb topping. It's a classic Lion House-style side—warm, nostalgic, and quietly sophisticated—perfect for Thanksgiving or any cold-weather gathering.

Ingredients

For the Green Beans

- 1 ½ pounds fresh or frozen green beans
- 2 tablespoons unsalted butter
- 8 ounces mushrooms, finely sliced
- 1 small onion, finely minced
- 1 tablespoon all-purpose flour
- 1 cup chicken broth
- ½ cup heavy cream
- ½ teaspoon salt
- ¼ teaspoon black or white pepper
- ¼ cup grated Parmesan cheese

For the Topping

- ½ cup buttery cracker crumbs (e.g., Ritz) or seasoned breadcrumbs
- 2 tablespoons unsalted butter, melted
- 1 tablespoon grated Parmesan (optional)

Directions

- Cook the green beans:** Blanch fresh beans in boiling salted water for 4–5 minutes, or thaw if using frozen. Drain well and set aside.
- Sauté the vegetables:** In a large skillet, melt the 2 tablespoons butter over medium heat. Add mushrooms and onions; cook for 6–7 minutes, until softened and lightly golden.
- Build the sauce:** Sprinkle the flour over the mushrooms and stir to coat. Cook for **1 minute**, then slowly whisk in the chicken broth. Add the cream, salt, pepper, and Parmesan. Simmer for **2–3 minutes**, until slightly thickened and velvety.
- Combine:** Stir in the green beans and toss to coat evenly in the sauce.
- Prepare the topping:** In a small bowl, combine the cracker crumbs (or breadcrumbs) with the melted butter and optional Parmesan.
- Assemble and bake:** Transfer the green bean mixture to a greased baking dish. Sprinkle the buttery crumb topping evenly over the surface. Bake at 350°F (175°C) for 18–20 minutes, until bubbly and lightly golden.



Notes

- For a more “Parisienne” touch, add 1 teaspoon Dijon mustard to the sauce.
- A handful of slivered almonds can be added to the topping for a vintage Christmas variation.
- Dish can be assembled ahead and baked just before serving.