**MUSHROOM STOCK:**  
1 carrot (peeled, cut into 2-inch pieces)  
1 yellow onion (peeled, quartered)  
1 fresh bay leaf  
2 stalks celery (cut into 2-inch pieces)  
2 pounds leftover white button mushroom stems and cremini stems (Li ke to save mushroom stems over the course of the year)  
1 ounce mixed dried mushrooms  
10 cups water

**MUSHROOM SAUCE:**  
4 tablespoons unsalted butter  
2 cloves garlic cloves (peeled, minced)  
1 tablespoon thyme leaves (roughly chopped)  
1/4 cup flour  
2 cups mushroom stock  
1/2 tablespoon vinegar(Sherry, red  
1/4 cup heavy cream  
2 teaspoons freshly grated nutmeg  
Kosher salt and freshly ground pepper (to taste)

**GREEN BEAN CASSEROLE:**2 pounds green beans (ends trimmed and cut into one and a half-inch segments)  
1/2 cup panko bread crumbs  
1/4 cup Parmigiano Reggiano

DIRECTIONS

**For the Mushroom Stock:**

1. Combine the carrot, onion, bay leaf, celery, mushroom stems, dried mushrooms and water and bring to a strong simmer.
2. Simmer until all stock reduces by about half, about 1 1/2 hours.
3. Strain and measure out 2 cups. Reserve the remaining stock for another use.
4. The stock can be refrigerated up to 1 week or frozen and held for up to 6 months.

**For the Green Bean Casserole:**

1. Preheat the oven to 400º.
2. Bring a heavily salted pot of water to a rolling boil. Drop the green beans in and cook for a few minutes, until tender with a slight crunch.
3. Remove from the pot and shock in ice water to stop the cooking and drain.
4. In a large cast-iron  skillet over medium-high heat, melt the butter over medium-high heat. Add the garlic and thyme leaves with a pinch of salt and cook until the garlic softens. Stir in the flour and cook until light and golden brown, about 1 minute.  
   Whisk in the mushroom stock then bring to a simmer. Cook, stirring occasionally until thickened and reduced slightly, about 40-45 minutes.
5. Stir in the vinegar, heavy cream, nutmeg. Season with salt and pepper and stir in green beans.
6. Top with a thin even layer of panko bread crumbs and Parmigiano Reggiano.  
   Bake until golden brown and bubbly, about 20-30 minutes. Remove the green bean casserole from the oven let cool for 10 minutes and serve.