



Donated by Allen & Myra Charleston

Forgive our high school French

Emeu Haricot Vert de Champignon Sauce **(Emu and Green Beans with Mushroom Sauce)**

- 1 pound ground emu
- 1 can French Style green beans
- 1 can cream of mushroom soup
- 1/2 pound fresh mushrooms, sliced.
- 1 package egg noodles prepared according to package directions and set aside
- 3 tablespoons cooking oil
- 1/2 teaspoon tarragon
- 1/2 teaspoon salt

Preheat oven to 350°. Lightly grease a large casserole.

Drain the green beans, reserving the liquid. Add mushroom soup to the liquid and whisk until smooth. Add salt and tarragon.

In large skillet sauté the ground emu and mushrooms lightly. Add 1/2 the soup mixture and stir in. In large casserole, make a bed of the egg noodles. Add the meat and mushroom mixture. Spoon the green beans into center of dish, pushing aside meat if necessary. Pour remaining soup on top. Bake covered for 20 minutes or until hot through.

If you feel the casserole is too soupy, take the lid off for another 10 minutes of baking.

Serves 4.