

Very Good Baked Bean Casserole

Recipe from Lynette Kemp (revised from "Bone Appetit," 525th TFS Bulldogs, Bitburg AB, Germany)

Serves: 20

A great dish for a large group or potluck. Easy to prepare.

Ingredients:

1 can kidney beans

1 can large butter beans

1 can lima beans

2 cans B and M Beans (can substitute Bush's in a pinch)

½ pound bacon, cut into small pieces (I use the entire package because it just tastes better with more bacon. I have also used turkey bacon—not as tasty perhaps, but lower fat)

4 Bermuda onions, chopped (I usually use 2 large yellow onions)

1 c. brown sugar (loosely packed)

½ c. cider vinegar

1 tsp. powdered mustard

1 tsp. powdered garlic (you could use 2-3 chopped cloves of the real thing, but powdered is so much easier)

Drain all beans, except baked beans, and place in a casserole dish. Fry bacon until crisp and remove from pan. Saute onions in bacon grease. Add brown sugar, vinegar, mustard and garlic to onion. Simmer 20 minutes. Pour sauce and bacon pieces over beans and mix. Bake 60 minutes at 350 degrees.

Note: I have substituted different kinds of beans, such as garbanzos, black beans, pinto beans, etc. The important thing to remember is to offer a colorful mix of beans. It's a "pretty" dish.

I have also cooked this in a crockpot for about 5-6 hours on low heat.

Warning: Stand back when you add the vinegar to the hot skillet as the fumes will water your eyes.