

A recipe from

DAD'S COOKBOOK



Rating:

Baked Beans Times Five

Baked Beans: They're not just for Christmas Breakfast anymore!

*6 slices thick bacon
1 cup chopped yellow onion
1 tsp minced garlic
1 can (16 oz) butterbeans, drained
1 can (15 oz) lima beans, drained
1 can (15 oz) pork-and-beans
1 can (16 oz) red kidney beans, drained
1 can (16 oz) chickpeas, drained
¾ cup ketchup
½ cup molasses
¼ cup brown sugar, firmly packed
1 ½ Tbsp Worcestershire sauce
1 Tbsp prepared yellow mustard
¼ tsp ground black pepper*

Heat oven to 375° F. Cook bacon over medium heat in a large skillet until crisp. Remove and crumble bacon; reserve. In the skillet, cook onion and garlic in drippings until tender. Return bacon to skillet, then transfer mixture to a large bowl using a slotted spoon. Add all beans to bowl; stir lightly to combine. Stir in ketchup and remaining ingredients. Spoon mixture into a lightly greased baking dish and cover with aluminum foil. Bake for 1 hour, or until beans are tender.

Yield: Ten servings

Preparation time: 15 minutes

Cooking time: 1 hour 10 minutes

