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# Savory Baked Beans

*Mary Ellen Stubbe - Marshall Field's Dallas Galleria*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

Servings: 20

**2 cans (31 ounce ea) pork and beans**

**1 pound bacon, cut into one-inch pieces**

**2 medium onions, cut into one-inch chunks**

**2 large green peppers, cut into one-inch chunks**

**2 teaspoons Worcestershire sauce**

**1 cup ketchup**

**1 cup brown sugar**

Preheat the oven to 325 degrees.

In a three-quart casserole dish, combine all of the ingredients.

Bake, uncovered, for two hours and 30 minutes. Uncover.

Bake for 30 minutes more.

## Side Dishes

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*Per Serving (excluding unknown items): 205 Calories; 12g Fat (50.2% calories from fat); 9g Protein; 17g Carbohydrate; 2g Dietary Fiber; 21mg Cholesterol; 618mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 1 1/2 Fat; 1/2 Other Carbohydrates.*