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# Sweet and Sour Beans

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

Servings: 12

**1 can (15 ounce) white lima beans, drained**  
**1 can (15 ounce) green lima beans, drained**  
**1 can (15 ounce) kidney beans, drained**  
**1 large can pork and beans**  
**1 1/2 medium onions, sliced or chopped**  
**1 scant cup brown sugar**  
**1 tablespoon dry mustard**  
**1/2 cup vinegar**  
**1 teaspoon garlic salt**  
**1 teaspoon salt**  
**4 slices bacon, chopped**

In a large casserole, combine all of the ingredients except the bacon. Mix well. Top with the chopped bacon.

Bake, uncovered, for 2 to 2-1/2 hours at 350 degrees.

## Side Dishes

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*Per Serving (excluding unknown items): 140 Calories; 2g Fat (10.0% calories from fat); 6g Protein; 27g Carbohydrate; 5g Dietary Fiber; 3mg Cholesterol; 478mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fat; 1 Other Carbohydrates.*