

Triple Bean Bake with Bacon

Sherri Melotik - Oak Creek, WI

Taste of Home Magazine - June/July 2012

Servings: 8

Preparation Time: 15 minutes

Bake Time: 30 minutes

1/2 pound bacon strips, cut into 1/2-inch pieces

2/3 cup (1 medium) onion, chopped

1 can (15 1/2 oz) great northern beans, undrained

1 can (16 oz) butter beans, rinsed and drained

1 can (16 oz) kidney beans, rinsed and drained

3/4 cup packed brown sugar

1 tablespoon prepared horseradish

1 tablespoon yellow mustard

Preheat oven to 325 degrees.

In a Dutch oven, cook the bacon over medium heat until crisp. Remove to paper towels with a slotted spoon. Drain, reserving one tablespoon of the drippings.

Add the onion to the drippings. Cook and stir over medium heat until tender.

Stir in the remaining ingredients. Return the bacon to the pan. Transfer to a 2-quart baking dish.

Cover and bake for 30 to 35 minutes or until heated through.

Uncover and bake until desired consistency.

Per Serving (excluding unknown items): 478 Calories; 15g Fat (27.4% calories from fat); 25g Protein; 64g Carbohydrate; 17g Dietary Fiber; 24mg Cholesterol; 517mg Sodium. Exchanges: 3 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 2 Fat; 1 1/2 Other Carbohydrates.