

Beans Supreme

Connie McDougall - Hudson's Oakland

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

Yield: 10 to 12 servings

*1 pound ground beef
1 cup chopped onion
1 can (16 ounce) pork and
beans
1 can (16 ounce) lima
beans, drained
1 can (16 ounce) kidney
beans, drained
1/2 cup ketchup
1/2 pound bacon, crisply
fried and crumbled
1/2 cup packed brown
sugar
1 teaspoon salt
1 teaspoon dry mustard
2 teaspoons vinegar*

Preheat the oven to 350 degrees.

In a skillet, brown the beef and onion.

In a 2-1/2 quart casserole dish, combine the beef and onion with the remaining ingredients. Mix well.

Bake for about 40 minutes.

Per Serving (excluding unknown items): 4805 Calories; 240g Fat (44.5% calories from fat); 24g Protein; 429g Carbohydrate; Dietary Fiber; 597mg Cholesterol; 8658mg Sodium. Exchanges: Grain(Starch); 25 1/2 Lean Meat; 1/2 Vegetable; 34 1/2 Fat; 9 Other Carbohydrates.