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# Calico Hotdish

*Laurie Nielsen*

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**3/4 pound ground beef**  
**1 medium onion, diced**  
**1 can lima beans, drained**  
**1 can kidney beans, drained**  
**1/2 cup ketchup**  
**1/2 teaspoon salt**  
**3/4 cup brown sugar**  
**2 teaspoons vinegar**

In a skillet, brown the ground beef and onion well. Drain.

Add the lima beans, kidney beans and pork and beans.

Add the ketchup, salt, brown sugar and vinegar. Stir until well blended. Transfer the mixture to a two-quart casserole dish.

Bake in the oven for one hour at 325 degrees.

## **Ground Beef**

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*Per Serving (excluding unknown items): 2847 Calories; 94g Fat (29.1% calories from fat); 141g Protein; 372g Carbohydrate; 83g Dietary Fiber; 289mg Cholesterol; 2843mg Sodium. Exchanges: 15 Grain(Starch); 13 Lean Meat; 1 1/2 Vegetable; 13 1/2 Fat; 9 Other Carbohydrates.*