

Sweet N' Sour Beans

Servings: 15

Source: Mickey Sweeney July, 2001

Ingredients

- 8 slices Bacon
- 4 large Onions
- 1 cup Brown Sugar
- 1 teaspoon Dry Mustard
- ½ teaspoon Garlic
- 1 teaspoon Salt
- ½ cup Cider Vinegar
- 1 can Butter Beans, Drained
- 1 can Lima Beans, Drained
- 1 can Red Kidney Beans, Drained
- 1 can New England Baked Beans, Undrained

Method

Cook bacon, drain and crumble. (Mickey used dripping from baby back ribs.) Brown onions in drippings. Add seasonings and simmer 20 minutes. Combine with beans and bacon. Bake 350°F for 1 hour.