

Harlequin Baked Beans

Heather

1 can each – kidney beans, baby lima beans, butter beans, pork and beans
½ lb. bacon
1 c. brown sugar
1 large onion, chopped
¼ t. dry mustard
½ c. barbeque sauce

Fry and dice bacon (or dice and fry – your preference). Remove bacon, add onion to drippings and cook. Add seasonings and simmer 20 minutes. Pour over partially drained beans (do not drain pork and beans). Bake at 350° at least 2 hours.

(I make the sauce the night before and place in the refrigerator. Then I skim off the bacon fat before pouring over the beans.)