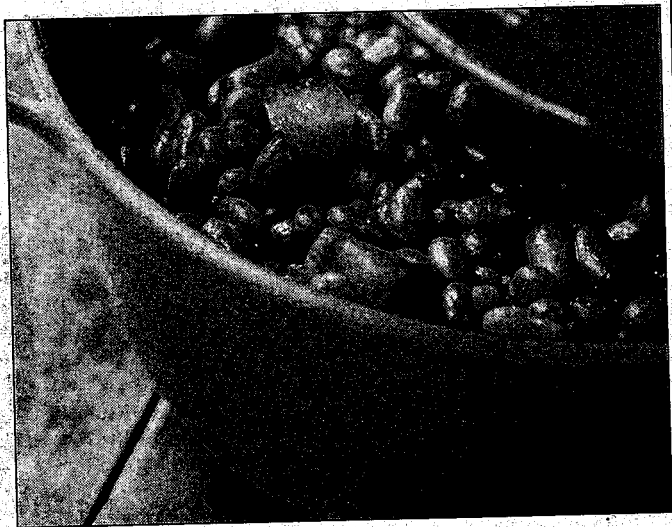


and super beans



Super Bowl Baked Beans

Serves 15 or more

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| <p>1 pound bacon, cut into 1/2-inch pieces</p> <p>1 large onion, diced into 1/2-inch pieces</p> <p>1 large red pepper, diced into 1/2-inch pieces</p> <p>1 large green pepper, diced into 1/2-inch pieces</p> <p>15-ounce can B&W baked beans, including liquid</p> <p>15-ounce can lima beans,</p> | <p>including liquid</p> <p>15-ounce can butter beans, including liquid</p> <p>15-ounce can pinto beans, including liquid</p> <p>15-ounce can kidney beans, including liquid</p> <p>3/4 cup ketchup</p> <p>3/4 cup brown sugar</p> <p>1 1/2 tablespoons dry mustard</p> |
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1. Preheat oven to 325 degrees. Fry bacon in large Dutch oven or soup pot until translucent. Drain off half the fat.

2. Add remaining ingredients to Dutch oven and bring to a boil. Simmer for 10 minutes, then transfer to oven. Bake covered for two hours. Beans improve if you let them sit in 150-degree oven for an hour or two. Serve warm.

— Eileen Aste, San Carlos