

## **Baked Beans Quintet**

**SOURCE: Southern Living, JANUARY 1999**

### **INGREDIENTS:**

6 slices bacon  
1 C chopped onion  
1 clove garlic, minced  
1 (16-oz) can butter beans, drained  
1 (15 1/4-oz) can lima beans, drained  
1 (15-oz) can pork and beans  
1 (15 1/4-oz) can red kidney beans, drained  
1 (19-oz) can garbanzo beans, drained  
3/4 C ketchup  
1/2 C molasses  
1/3 C firmly packed brown sugar  
1 1/2 TBS Worcestershire sauce  
1 TBS prepared mustard  
1/2 tsp pepper

### **DIRECTIONS:**

Cook bacon in large skillet till crisp - remove bacon, reserving drippings in skillet - crumble bacon - set aside.

Cook onion + garlic in bacon drippings, stirring constantly till tender – drain - combine bacon, onion mixture, butter beans + remaining ingredients in large bowl.

Spoon mixture into lightly greased 2 1/2-qt bean pot or baking dish - cover and bake at 375° F 1 hour or till beans are tender.

Yield: 8 servings