

ONO BAKED BEANS

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

(Sharon Magnuson of Eagle River AK - she changed the original recipe from ground hamburger + added PORTUGESE SAUSAGE)

INGREDIENTS:

1 lb GROUND TURKEY (this recipe's secret)
1/2 lb bacon, cut into small pieces
1 yellow onion
1 PORTUGESE SAUSAGE (another of this recipe's secrets)
3/4 C brown sugar
3/4 C catsup
1 tsp powdered mustard
1 tsp Worcestershire sauce
1 can kidney beans
2 small cans pork & beans
1 C grated mozzarella cheese

DIRECTIONS:

After cutting bacon into small pieces, dice onion & chop PORTUGESE SAUSAGE. Fry TURKEY BURGER with bacon pieces, onions & SAUSAGE only till burger mixture is lightly brown. Drain oil. Combine all other ingredients into the meat mixture. Pour into 13x9 22" baking pan. Sprinkle with mozzarella cheese. Cover pan & bake 30 minutes at 350° F. Remove cover & bake another 30 minutes. This dish is good made ahead & reheated after flavors are well blended.