

Recipe for Marilyn Paulsen's Calico Beans

1/2 lb. bacon(diced)	1 (1lb.) can lima beans (drained)
1 lb. ground beef	3/4 c catsup
1 med onion (chopped)	1 tsp. salt
1 (1lb. 5oz.) can pork and beans	1/3 c. brown sugar
1 (15 oz.) can kidney beans (drained)	2 tsp. Mustard
	1 tsp. vinegar

Fry bacon until crisp; remove from skillet. Leave 2 T. bacon drippings in skillet, fry ground beef until browned; add onion and cook slightly. Add all the beans and bacon bits. In a small bowl combine the other remaining ingredients, then add to meat and beans. Bake 350 for 30-45 minutes. 6-8 servings.

Hope you like it.

Marilyn

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