

Sweet-N-Sour Beans

Ingredients

- 8 slices bacon
- 4 onions, chopped
- 1 cup brown sugar
- 1 tsp dry mustard
- 1/2 tsp salt
- 1/2 tsp garlic powder
- 1/2 cup cider vinegar
- 1 can butter beans, drained
- 1 can green lima beans, drained
- 1 can northern beans, drained
- 1 can kidney beans, drained

Instructions

1. Fry 8 slices of bacon; set aside.
2. In the bacon grease, fry 4 chopped onions.
3. Add brown sugar, dry mustard, salt, garlic powder, and cider vinegar.
4. Cook for 20 minutes.
5. Drain all canned beans and mix together with the bacon and onion mixture.

Sweet - N - Sour Beans

Fry 8 slices bacon - set aside
in grease fry 4 chopped onions,
add 1 cup Brown sugar, 1 tsp
dry mustard, $\frac{1}{2}$ tsp salt, $\frac{1}{2}$ tsp
garlic powder and $\frac{1}{2}$ c Cider
Vinegar. Cook for 20 minutes.

drain Canned - butter beans,
green beans, northern beans,
kidney beans. Mix together

