

BAKED BEANS

½ lb bacon – chopped

1 small onion - chopped

40 oz Campbell's pork and beans (that's the "official" amount, but the size of the cans has changed over the years – so as close to 40 as you can get – better to have more than less)

15 oz can kidney beans – drained

15 oz can butter beans – drained

1 cup brown sugar

1 tbsp garlic powder

Instructions:

Sauté bacon until at your desired crispiness. Add chopped onion to bacon while it's cooking, so that onions get soft.

Mix all other ingredients in serving casserole (or crockpot). Pour cooked bacon and onion mixture over the bean mixture (with or without the bacon grease (I always include it)) and stir.

Bake uncovered at 350 for 45min-1hour (depends on depth of casserole). Or - cook on low in crock pot for several hours until hot. This recipe is very flexible. It can cook in the oven with whatever else you have cooking at whatever temperature....when it starts bubbling, you know it's hot and ready.

I hope you and your families enjoy it as much as mine!

Mary Dean (Leominster)