

Community Cookbook

Mimi's Calico Beans

Submitted by Wendy Silva

This is my grandmother's recipe. She made them every year for our family every 4th of July and they are always a crowd favorite.

Ingredients:

1/4 lb Bacon
1 lb Ground Beef
1/2 C Chopped Onion
1 can Kidney Beans
1 can Pork 'n Beans
1 can Butter Beans (or White Beans)
1 can Garbanzo Beans
1/2 C Brown Sugar
2 Tbsp White Vinegar
1/2 tsp Salt
1/2 C Catsup
1 Tbsp Yellow Mustard

Directions:

Saute bacon; drain bacon grease and set bacon aside. Add ground beef and onion to the pan. Cook until meat is browned; drain grease. Add all remaining ingredients - do not drain the cans of beans; pour beans and liquid in. Pour into a greased casserole dish and bake at 300 degrees for 1.5-2 hours. These beans can also be warmed in a crock pot or in a dutch oven over the campfire.

