

# Texas Bean Pot

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## Ingredients

- 1 pound bacon
- 2 large onions, sliced
- 3/4 cup brown sugar, packed
- 1/2 cup vinegar
- 1/2 teaspoon garlic salt
- 1/4 teaspoon dry mustard
- 1 (15 oz.) can baby lima beans
- 1 (15 oz.) can large butter beans
- 1 (15 oz.) can pinto or red beans
- 1 (15 oz.) can pork & beans, partially drained



## Instructions

Dice bacon and fry crisp in a large saucepan or Dutch oven. Remove bacon and drain part of drippings. Sauté onion slices in remaining drippings, drain on absorbent paper and pour off excess grease.

In a small saucepan, combine brown sugar, vinegar, garlic salt, and mustard, then heat to boiling.

Place beans, bacon, onions, and brown sugar mixture back in Dutch oven. Simmer for 10 minutes.

Pour into a 9 x 12" baking dish. Bake covered at 350° for 1 hour.

Serves 8