



Christy Perry's Special Beans

1 Can Each:

- Butter Beans
- Cut Wax Beans
- Cut Green beans
- Kidney Beans
- Baby Lima Beans

1 Large Can Bushes Baked Beans (any flavor, keep the juice)

- 1/2 pound bacon
- 1 chopped onion
- 1 cup brown sugar
- 1 1/2 cups ketchup
- 1 cup barbeque sauce
- 1/4 cup cider vinegar

Fry bacon until crispy (save the grease)

Drain all beans except baked beans

Pour and mix all beans into a 13 x9 inch baking dish

Crumble bacon over beans

Saute chopped onion in bacon grease until soft

Reduce flame and add, brown sugar, vinegar, ketchup, and bbq sauce

Cook slowly for about 1/2 hour

Pour mixture over beans

Bake in 350 degree oven uncovered 1 to 1 1/2 hours

I actually put all the ingredients into a slow cooker (minus the bacon grease) and cook for several hours. The amount of beans I served at the shoot today was triple this recipe.

Enjoy!

Happy Eating!

Christy Perry