

Calico Bean Bake

Lydia Kammeyer

½ lb. bacon, diced
½ lb. hamburger
1 cup chopped onion
½ cup catsup
1 tsp. mustard
2 tbsp. vinegar
¾ cup brown sugar
1 tsp. salt
1 can kidney beans, drained
1 can butter beans, drained
1 can lima beans, drained
1 can pork and beans, drained

Brown the bacon, hamburger, and onion. Add all other ingredients, and mix well. Bake 40 minutes in a 350 F oven. Real good.

Vegetarian Calico Beans

Jane Plass

5 strips tempeh bacon (Lightlife Fakin' Bacon)
2 tsp. olive oil, divided
1 cup chopped onion (1 large onion)
2 cloves garlic
1 14-oz. package of Lightlife's Gimme Lean Ground Sausage Style
½ cup catsup
1 tsp. dry mustard
½ tsp. salt
2 tbsp. apple cider vinegar
¼ cup brown sugar (or more to taste)
1½ cups kidney beans (1 15 oz. can), drained
1½ cups butter beans (1 15 oz. can), drained
1½ cups lima beans (1 15 oz. can), drained
1½ cups vegetarian pork and beans (1 15 oz. can)

Spray a nonstick skillet with olive oil spray and add 1 tsp. olive oil. Fry tempeh bacon until crisp. Remove from pan and dice.

Add the second tsp. of olive oil to the pan. Add the onion; cover and steam-sauté until translucent. Add two pressed cloves of garlic, and sauté for 30 seconds or until fragrant. Add the Gimme Lean and fry until brown and crumbly. Mix in the tempeh bacon.

Meanwhile, in a small bowl, mix the catsup, dry mustard, salt, vinegar, and brown sugar. If using canned beans, rinse the kidney, butter, and lima beans. Drain well.

Combine all ingredients in a large bowl, and mix well. Put in oiled 2-qt. casserole. Bake 40 minutes in a 350 °F oven.

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