LA 1 BACKYARD BEANS

INGREDIENTS

1 lb. Applewood smoked bacon cut to cube size

1 large red onion finely chopped

4 garlic cloves finely chopped

1 Jalapeno seeded and finely chopped

1 can 12 oz. Cannellini beans

1 can 12 oz. Kidney beans

1 can 12 oz. Lima beans

½ teaspoon dry mustard

4 tablespoons brown sugar

4 tablespoons molasses

INSTRUCTIONS

Cook bacon in a saucepan over medium heat. Transfer bacon to a paper towel to drain. Discard all but 2 tablespoons of bacon drippings. Add onions, garlic and jalapeno, cook on low and simmer in bacon drippings for about 5 minutes stirring constantly. return bacon to the pan, add all beans, dry mustard, brown sugar and molasses, mix well. Bring to a boil and reduce to simmer, cook for 30 minutes stirring occasionally.