

Triple Bean Casserole

Brought to our 35th Anniversary Picnic by Ann Marie Schmelter

Ingredients

4 slices bacon (or 4 tbsp real bacon bits)
1 tsp canola oil
1 small yellow onion, chopped (about 1 cup)
 $\frac{2}{3}$ cup tomato ketchup
3 tbsp cider vinegar
2 tbsp molasses
1 $\frac{1}{2}$ tsp dry mustard
1 cup water
15 $\frac{1}{2}$ oz can great northern beans, rinsed and drained
15 $\frac{1}{2}$ oz can black beans, rinsed and drained
15 $\frac{1}{2}$ oz can red kidney beans, rinsed and drained

Time: 50 minutes; Serves 6

Cook the bacon until crisp (if using slices), then crumble and set aside.

In a medium saucepan, heat oil on low. Add onions and cook, stirring often, until softened, about 5 minutes.

Add the ketchup, vinegar, molasses and mustard and stir together thoroughly. Add water, all the beans, and bacon. Bring the beans to a simmer, cover and cook on low for 30 minutes.