

*From the recipes posted in the Garden of Grace  
on the Northern Kentucky Herb Society Web Site*

11/02/2010

**HEARTY BEAN BAKE**

Serves 12 – Great for a crowd.

1 lb. ground beef	½ cup packed brown sugar
1 medium onion, chopped	½ cup ketchup
½ lb. bacon, cooked & crumbled	3 tbsp honey
1 can (28 oz.) baked beans	2 tbsp cider vinegar
1 can (16 oz.) kidney beans, rinsed and drained	2 tsp chopped fresh or dried thyme
1 can (14 oz.) wax beans, drained	
1 can (14 oz.) green beans, drained	

In large skillet, cook beef and onion over a med heat until the meat is no longer pink. Drain. Add the cooked and crumbled bacon and the beans. Mix well, then transfer to a greased 2 ½ qt. baking dish.

In a small bowl, combine the brown sugar, ketchup, honey and vinegar. After stirring thoroughly, pour over the beef, bacon, and bean mixture in the baking dish.

Bake uncovered, at 325 degrees for 50 minutes or until heated through and bubbly. Remove from the oven and let stand for 10 minutes. Stir once more, and serve.

