



Calico Bean Casserole

Jacob · 29/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

6

Description

This calico bean casserole features kidney beans baked beans and butter beans combined with ground beef bacon and onion This baked dish is thick hearty and pretty tasty too It can also be made in a slow cooker

Ingredients

- - 1 pound lean ground beef - 4 ounces bacon
- chopped - ½ cup chopped onion - 1 (16 ounce) can baked beans with pork - 1 (15 ounce) can kidney beans
- undrained - 1 (15 ounce) can butter beans
- undrained - ¾ cup packed brown sugar - ½ cup ketchup - 1 tablespoon dry mustard - 2 teaspoons white vinegar - salt and freshly ground black pepper to taste

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Heat a large skillet over medium heat. Cook and stir beef
2. bacon
3. and onion in the hot skillet until beef is browned and crumbly
4. 5 to 7 minutes. Drain fat. Combine baked beans with pork
5. kidney beans
6. and butter beans in a large bowl. Stir in brown sugar
7. ketchup
8. mustard
9. and vinegar. Add cooked beef mixture; mix thoroughly and season with salt and pepper. Transfer mixture to a 9x13-inch baking dish. Bake in the preheated oven for 30 to 40 minutes. Melissa Goff Recipe Tip You can also put all the ingredients into a slow cooker and cook on Low
10. about 8 hours.