



Calico Beans

Savannah · 28/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

8

Description

These calico beans are the best I take this hearty casserole to potlucks BBQs picnics camping trips etc Everyone loves it

Ingredients

- - 1 pound lean ground beef - 1/2 cup bacon
- chopped - 1 (15 ounce) can pork and beans - 1 (15 ounce) can kidney beans
- drained - 1 (15 ounce) can butter beans - 1 (15 ounce) can lima beans
- drained - 1 cup packed brown sugar
- or to taste - 1 cup chopped onion - 1/2 cup chopped celery - 1/2 cup ketchup - 3 tablespoons white wine vinegar - 1 teaspoon mustard powder

Instructions

1. Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Dotdash Meredith Food Studios Cook ground beef and bacon in a large
2. deep skillet over medium-high heat until evenly brown. Drain and transfer meat to a 4-quart casserole dish. Dotdash Meredith Food Studios Add pork and beans
3. kidney beans
4. butter beans
5. lima beans
6. brown sugar
7. onion
8. celery
9. ketchup
10. vinegar
11. and dry mustard to the casserole dish; mix well. Dotdash Meredith Food Studios Bake
12. covered
13. in the preheated oven until bubbly and heated through
14. about 1 hour. Dotdash Meredith Food Studios