

# Patio Beans

By Kathy Sneider



**1 lb ground meat**  
**4 bacon slices**  
 **$\frac{3}{4}$  C chopped onion**  
**1 lb can pork and beans**  
**1 lb can kidney beans (drained)**  
**2 8 oz cans butter or lima beans (drained)**  
 **$\frac{1}{4}$  t garlic powder**  
**1 t dry mustard**  
 **$\frac{1}{4}$  C brown sugar**  
 **$\frac{1}{4}$  C vinegar**  
 **$\frac{1}{2}$  cup ketchup**

**Fry bacon and ground meat, Saute onion in bacon drippings. Combine all but bacon in deep 3 qt casserole. Bake uncovered 350 degrees for 45 minutes.  
Top with crumbled bacon**

**That's the official recipe – here's how I make it**

**If using meat – use sausage and add natural casing hot dogs (cut up) for vegetarian version use vegetable textured protein**

**32 oz can Bushes baked beans (vegetarian) (drained)**  
**Can kidney beans (drained)**  
**2 cans butter beans (drained)**  
**Garlic powder, brown sugar, maple syrup, apple cider vinegar, ketchup, mustard to taste**

**Combine all in crockpot and let cook.**