
BEANS, BEANS AND MORE BEANS

Bob K., Bethlehem, PA

1 lb. hot sausage	2 tablespoons prepared mustard
1 lb. regular sausage cut into 1 inch pieces	1 (16 oz.) can green beans
2 cups onions, chopped	1 can baked beans
1 cup celery, chopped	1 can kidney beans
1 cup brown sugar	1 can chili beans
1 can tomato soup	1 can lima beans
1 small can tomato paste	1 can butter beans
	1 can wax beans

In large pot, brown the sausage and remove. Sauté onions and celery in grease rendered from sausage. Add brown sugar, tomato soup, tomato paste, mustard and browned sausage. Cook for 15 minutes, occasionally stirring. Add all the undrained beans. Baked, uncovered for 1 ½ to 3 hours at 350°.

NOTE: Great for covered dish suppers, picnics or large gatherings. Excess can be frozen for future use.