Savory Baked Beans

1/2 pound bacon, cut into small pieces

4 large onions, sliced into rings

1 cup brown sugar

1 teaspoon dry mustard

1/2 teaspoon garlic powder

1 teaspoon salt

1/2 cup cider vinegar

2 15-oz cans navy beans, rinsed and drained

1 15-oz can lima beans, rinsed and drained

1 15-oz can kidney beans, rinsed and drained

1 28-oz can baked beans (don’t drain)

In a large pot, fry cut-up bacon. Add onions, sugar, seasonings, and vinegar. Bring to a boil, then reduce heat, cover, and simmer 20 minutes, stirring fairly frequently. Then add beans and simmer on low or bake in 325-degree oven for about two hours. Makes 10-12 servings. Bean varieties are adjustable, except for the baked beans.

This is from my favorite cousin, Anita Stensby