

Here's what's cooking in Texas: Lima Bean Casserole

Recipe from the kitchen of: Terrie Gilbert Serves: \_\_\_\_\_

Brown: 1 medium diced onion

4 slices bacon (cut up)

1/2 lb - 3/4 lb. ground beef

4 stalks of celery (cut up) at least 1 cup or more

1 Tbsp. Worcestershire sauce, salt + pepper

2 Tbsp. molasses

2 Tbsp. Brown sugar

1 # 2 can Lima Beans (drained -

but save 1/4 c. juice to use.

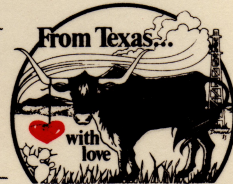
1 1/2 tsp. prepared mustard

1 large spoon flour

1 # 2 can stewed Tomatoes

Mix:

Bake 1 hr @ 325°



Recipe say you can add  $\frac{1}{4}$  tsp. sage but I didn't.  
I bake it covered for first half and then uncovered.  
I use catsup sometimes instead of stewed tomatoes  
but a smaller amount. I just guess - about  $\frac{1}{2}$  cup.  
If your ground beef is really greasy, drain it off <sup>I think</sup> after  
browning.