

## Kielbasa and Beans

1 lb kielbasa, smoked sausage that is packaged fully cooked, sliced in to bite size pieces  
16 oz can pork and beans, drained  
15 oz can kidney beans, drained  
15 oz can butter beans, drained  
small onion, chopped fine  
5 slices of uncooked bacon chopped into bite size pieces  
1 cup dark brown sugar  
1 cup of ketchup  
1 tsp prepared dry mustard  
1 Tbsp of white or cider vinegar

Fry onion and bacon in skillet. When brown add brown sugar, mustard, ketchup and vinegar.  
Boil 3-4 minutes and remove from heat.

In a 2 Qt casserole dish add beans and kielbasa and mix. Pour mixture over and stir.  
Bake 350 degrees for 1 hour.

Submitted by Joan Ridler and made at the holiday party 2000 by Joan . Then appeared at the 2001 summer beach party as made by Cathy Rees. Italian Sausage works too, but you need to precook the sausage and drain grease before adding to the beans . You can also add other beans and can stretch it by adding a fourth can of beans, especially butter beans or limas.

New Englanders serve baked beans and cottage cheese at breakfast with eggs. The beans are usually served cold. This makes a great cold accompaniment to a hearty breakfast or eaten as part of a hash with the eggs.