

## Betty's St. James Baked Beans for 4th of July --Recipe by Dear Abby



Published on 25 Jun 2012

In this video, Betty demonstrates how to make St. James Baked Beans. This recipe comes from a cookbooklet by Abigail Van Buren (Dear Abby), which was printed in 1987. I saw the recipe recently reprinted in the Dear Abby column of my local newspaper and thought you might enjoy the baked beans. If you are interested, you may obtain Dear Abby's cookbooklet set by sending your name and address, along with \$12 to: Dear Abby -- Cookbooklet Set, P.O. Box 447, Mount Morris, IL 61054-0447.

### Ingredients:

- 6 slices bacon, diced
- ½ cup chopped onion
- 1 can (16 ounces) pork and beans, drained
- 1 can (16 ounces) lima beans, drained
- 1 can (15 ounces) kidney beans, rinsed and drained
- 1 package (10 ounces) sharp cheddar cheese, cubed
- 1 cup ketchup
- ¾ cup firmly packed dark brown sugar
- 1 tablespoon Worcestershire sauce

Heat oven to 325 degrees. Butter a 1 ½-quart casserole. In a small skillet, sauté bacon and onions until bacon is crisp and onions are lightly browned; drain well. In a large bowl, combine remaining ingredients. Add bacon-onion mixture; mix well. Pour bean mixture into prepared casserole. Bake uncovered at 325 degrees for 1 ½ hours. Makes 8 servings. My family loves this recipe. I hope you enjoy it! --Betty. Happy Fourth! :)