

Calico Beans

A classic Midwest comfort food containing navy, butter, lima, and kidney beans in a sweet and tangy BBQ tomato sauce.

**SERVE CHILLED OR
HEAT TO 165° -180°**

- Serve as a side dish with fried chicken
- For a hearty homestyle dinner add ground meat and bacon
- For a vegetarian dinner, add your favorite plant-based protein



HEARTY CALICO BEAN BAKE

- 1 (5 lb.) container *Mrs. Gerry's Calico Beans*
- 1 pound ground beef, pork, or turkey, browned and drained
- 8 slices (about 8 oz.) bacon, cooked and chopped

In a large bowl mix together Mrs. Gerry's Calico Beans, cooked ground meat, and chopped bacon. Place mixture in a casserole dish and bake in a 350° preheated oven for 45 – 60 minutes until bake reaches 165° - 180°F. Makes about 12 servings.

VEGETARIAN CALICO BEAN BAKE

- 1 (5 lb.) container *Mrs. Gerry's Calico Beans*
- 1 pound ground plant-based protein, cooked and crumbled

In a large bowl, mix together *Mrs. Gerry's Calico Beans* and the crumbled plant-based protein. Place mixture in a casserole dish and bake in a 350° preheated oven for 45 – 60 minutes until bake reaches 165° - 180°F. Makes about 12 servings.