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## SMOTHERED GREEN BEAN CASSEROLE

4 cans green beans, drained	2 T. soy sauce
10 slices bacon	1 T garlic powder
1/3 c. brown sugar	1.2 tsp. salt
1/4 c. butter, melted	1/2 tsp. pepper

Preheat oven to 350°. Pour drained beans into a mixing bowl. Cook bacon, cut into large pieces, and set aside. In another bowl, combine soy sauce, sugar, butter, garlic powder, salt, and pepper. Mix until well blended, add bacon, and pour mixture over beans. Toss until evenly coated. Pour into a 9 X 13 baking dish. Bake uncovered for 30 - 40 minutes.

*Sherry Steward*

## SOUTHERN BAKED BEANS

1 lb. ground beef	1 T. mustard
1 small onion, chopped	1 1/2 T. brown sugar
1 bell pepper, chopped	2 T ketchup
1 lg. cans Bush's baked beans	BBQ sauce to taste

Cook meat, onion, and peppers until meat is done; drain. In a large pot, mix meat mixture, beans, mustard, sugar, ketchup, and BBQ sauce. Cook on low-medium heat for 20 minutes. Let simmer until ready to eat.

## SPANISH STRING BEANS

1 T. bacon grease	1 can string beans
1 T. onion, chopped	1 c. cooked tomatoes
1/3 c. green peppers, chopped	salt & pepper to taste

Cook onions and peppers in bacon grease. Add tomatoes and cook slowly for 15 minutes. Add beans and seasoning. Simmer for a few more minutes.

*Veda Bankston*

*In Memory of Evie McIntyre Kennedy...from Women's Missionary Society  
Goodwill Church of God... 1st cookbook, 1955*