

Curried Beans and Apples

Field Flicks | June 2004



- 6 SLICES BACON
- 1 CUP CHOPPED ONION
- 2 31-OZ. CANS PORK AND BEANS WITH TOMATO SAUCE
- 2 MEDIUM BAKING APPLES (SUCH AS GRANNY SMITH), PEELED, CORED, AND CUT INTO BITE-SIZE PIECES
- 1/2 CUP CATSUP
- 1/4 CUP PACKED BROWN SUGAR
- 4 TSP. MUSTARD SEED OR COARSE-GRAIN BROWN MUSTARD
- 3 1/2-4 TSP. CURRY POWDER
- 2 TSP. WORCESTERSHIRE SAUCE

In a medium skillet cook bacon until crisp. Remove the bacon, reserving 2 tablespoons drippings. Drain; crumble bacon. Wrap and chill bacon. Cook onion in reserved drippings over medium heat until onion is tender but not brown.

In a 3- or 4-quart casserole combine onion, beans, apples, catsup, brown sugar, mustard seed, curry powder, and Worcestershire sauce. Bake, uncovered, in a 350° oven for 1 hour or to desired consistency, stirring frequently. Before serving, top with the crumbled bacon. Makes 12 side-dish servings.