

Eazy Peazy Gal™ Baked Kidney Beans

Perfect for potluck dinners

This was one of my mother's favorite recipes...I'll confess to eating it right out of the frig the following day!

- 5 cans kidney beans, drained
- 3 strips cooked bacon (I buy the pre-cooked kind), cut into bite sized pieces
- 2 green peppers, chopped
- 3 fresh tomatoes, chopped
- 2 onions, chopped
- 1 Cup brown sugar
- 1 medium size bottle ketchup

Put the bacon and half of the beans in bottom of slow cooker. Top with peppers, tomatoes, and onions. Add remaining beans. Mix together the brown sugar and ketchup. Pour over top. Let it spend the day on low in the slow cooker, or bake for 3 hours at 300 degrees.

Note: If I make half the recipe using 3 cans of beans, it fits perfectly into my smaller slow cooker which is easy to transport to guild luncheons. I make this up the day ahead and reheat.

