

Bean and Cornbread Casserole

Vegetable cooking spray
1 cup chopped onion
1/2 cup chopped green pepper
2 cloves garlic, minced
1 (16 oz.) can kidney beans, drained
1 (16 oz.) can pinto beans, drained
1 (16 oz.) can tomatoes, undrained and chopped
1 (8 oz.) can tomato sauce
1 tsp. chili powder
1/2 tsp. pepper
1/2 tsp. prepared mustard
1/4 tsp. hot sauce
1 cup yellow corn meal
1 cup all-purpose flour
2 1/2 tsp. baking powder
1/2 tsp. salt
1 tbsp. sugar
1 1/4 cup skim milk
1 egg
3 tbsp. vegetable oil
1 (8 1/2 oz.) can cream style corn

Coat a large nonstick skillet with cooking spray; place over medium heat until hot. Add onion, green pepper and garlic; cook stirring constantly, until tender. Stir in kidney beans and pinto beans, tomatoes, tomato sauce, chili powder, pepper, mustard and hot sauce. Cover and cook 5 minutes, pour into a 13x9x2 inch baking dish coated with cooking spray. Set aside. Combine cornmeal, flour, baking powder, salt and sugar in medium bowl. Combine milk, egg, vegetable oil and cream style corn. Add to dry mixture stirring until dry ingredients are moistened. Spoon evenly over bean mixture to within one inch of edges of dish. Bake at 375° for 30 to 35 minutes.

Jane Bailey • Corvallis

Chili Cornbread Salad

1 (8 1/2 oz.) pkg. cornbread mix
1 (4 oz.) can diced Ortega's green chilies
1 big tsp. cumin
10 strips bacon
1 cup mayonnaise
1 cup sour cream
1 envelope Hidden Valley ranch salad dressing mix
2 cups sharp cheddar cheese, grated
2 (15 oz.) cans pinto beans, rinse and drain
2 (15 oz.) cans whole kernel corn, drained
3 medium tomatoes, diced
1 cup green bell pepper, diced
1 cup sliced green onions

Mix cornbread according to box directions adding cumin and chilies. Bake at 400° for 20 minutes and set aside to cool completely. Cook bacon until crisp, crumble and set aside. Mix together mayonnaise, sour cream and ranch salad dressing mix and set aside. In a 9x13x2 baking dish crumble half of the corn bread and spread evenly on bottom. Add one can beans and one can corn. Add half of peppers, tomato, onion, bacon and cheese. Spread half of the dressing mix over all. Repeat process ending with cheese. Dish will be very full. Cover and refrigerate for a minimum of 2 hours. Will keep well 8 hours.

Arlyne Gottschalk • Kalispell

Hawaiian Beans

1 (2 1/2 lb.) can pork and beans
1 cup crushed pineapple
1/2 cup catsup
1/3 cup brown sugar
1/4 tsp. dry mustard
1 medium onion, chopped
4-6 slices bacon

Combine above ingredients. Bake 45-60 minutes at 300 to 325°. Do not cover.

Pat Sheetz • Billings

Hearty Beef and Bean Enchiladas

1 lb. ground beef
1 medium onion, chopped
1 (15 1/2 oz.) can chili beans, undrained
1 (10 oz.) can enchilada sauce
1/2 cup salsa, divided
7 (8 inch) corn or flour tortillas
sliced olives
1 cup cheddar cheese, shredded

Cook beef and onions over medium heat until meat is no longer pink; drain. Stir in the beans, 1/2 can of enchilada sauce and 1/4 cup salsa; set aside. Top each tortilla with 2/3 cup beef mixture. Roll up and place seam side down in a 13x9 inch baking dish. Drizzle with remaining enchilada sauce and salsa. Sprinkle with cheese and olives. Bake uncovered at 350° for 20-25 minutes or until bubbly. Serve with toppings such as shredded cheese, diced onions and diced tomatoes.

Carolyn Johnson • Billings

BBQ Green Beans

3 cans green beans, drained
1 onion, chopped
6 slices uncooked bacon, cut in pieces
1 cup ketchup
1 cup brown sugar

Mix all ingredients together. Bake in a covered casserole at 275° for 3 1/2 to 4 hours.

Clara Sayle • Kalispell

Quick Italian Beans

1 (14.5 oz.) can Italian style tomatoes
1 can French cut beans, drained
1 tbsp. dried onions
1 tsp. Italian seasoning
1/2 tsp. dried basil
1/2 tsp. dried oregano
1 clove garlic, minced
1 cube beef bouillon
salt and pepper

Combine ingredients and cook and stir until bouillon cube is dissolved. Taste and adjust seasonings if desired.

Clare Hafferman • Kalispell

Baked Beans

2 cups dry lima beans, cooked
1/4 cup mild molasses
1 cup sour cream
1 tbsp. minced onion
1/2 tsp. dry mustard
1/8 tsp. pepper
1 tsp. salt
1 tsp. Worcestershire sauce
3 strips bacon

Cook beans soft, save 1/2 cup of the bean liquid to combine with the above. Place beans in a 3 quart pan, add liquid, molasses, sour cream, onion, mustard, pepper, salt and Worcestershire sauce, place strips of bacon on top. Bake uncovered at 325° for 1 hour.

Bertha Fredrickson • Poplar

Best Ever Lentil Soup

1 1/2 cup dry lentils
13 cups water
1 cup diced onions
1 cup frozen chopped spinach
2 cups diced or stewed tomatoes
1 tbsp. onion powder
1/2 tbsp. salt
1 tbsp. chicken flavored seasoning
1 tsp. garlic powder
1/4 tsp. thyme
1/2 tsp. basil
2 large carrots, diced

Place all ingredients in a large kettle and cook for 1 hour or longer until lentils are done. Serve hot. 12 servings.

Hilda Ingraham • Eureka

Hot Bean Pot

1 lb. hamburger
1 onion, diced
1 bell pepper, diced
1 tsp. salt
1 can baked beans
1 can pinto beans
1 can Great Northern beans
1 can butter beans
1/4 cup catsup
1/2 cup brown sugar
1/2 cup barbecue sauce

Brown hamburger, onion, pepper and salt then stir all together and cook slowly for 45 minutes to one hour. You can put in crock-pot and cook on low for 2-3 hours.

Helen Simmons • Wilsall

Cowboy Caviar

2 medium size cans of small black beans, drained
1 cup salad oil
1/4 cup wine vinegar
1 small can chopped Mexican peppers
1/2 tsp. salt
1/2 tsp. pepper
2 cloves garlic, crushed
1/2 cup minced red onion

Mix all ingredients and put in a jar with a tight lid (canning jar or Tupperware). Let sit in refrigerator for at least one week. Serve with blue tortilla chips or your favorite cracker like you would serve with caviar.

Patrica Lawshe • Kalispell

Calico Beans

1 lb. ground beef
1 (15 oz.) can pork and beans, undrained
1 (15 oz.) can kidney beans, undrained
1 cup brown sugar
1 small onion
1/2 lb. bacon, diced
1 can butter beans, undrained
1 cup catsup
2 tbsp. vinegar
1 tsp. salt

Brown beef, bacon and onion together. In a large stew pot or crock-pot, mix all ingredients. Cook at least one hour.

Kathy Biesheuvel • Broadus

Three Bean Casserole

1/2 lb. cut up bacon
1 lb. hamburger
1/2 cup chopped onion
1 can kidney beans, drained
1 can pork and beans with tomato sauce
1 can butter beans
1/2 cup brown sugar
1/2 cup white sugar
1/2 tsp. dry mustard
2 tbsp. molasses

Brown bacon, drain. Add hamburger and onion and brown; drain. Add remaining ingredients. Place in casserole at 350° for 1 hour and serve.

Pam Beckstrom • Olney

Country Baked Beans

4 (16 oz.) cans baked beans, drained
1 (12 oz.) bottle chili sauce
1 large onion, chopped
1 lb. sliced bacon, cooked and crumbled
2 cups packed brown sugar

In two ungreased 2-qt. baking dishes, combine all of the ingredients. Stir until blended. Bake uncovered, at 350° for 45-60 min. or until heated through. Yield: 10-12 servings.

Janet Brannan • Sidney

Burritos

4 (10-inch) flour tortillas
1/2 lb. lean ground beef
1 cup chopped onion
1 (15 oz.) can black beans, drained
1 (10 oz.) can tomatoes with green chile peppers
2 tsp. chili powder
Chopped green onion

Wrap tortillas in foil. Heat in a 350° oven for 10 minutes to soften. Meanwhile, for filling, cook ground beef and onion till meat is brown and onion is tender. Drain. Stir in black beans, undrained tomatoes with chili peppers and chili powder. Simmer, uncovered, 5 minutes or to desired consistency. Reserve 1/4 cup filling; set aside. Spoon one-fourth of the remaining filling onto each tortilla just below center. Fold bottom edge of tortilla up and over filling. Fold opposite sides of tortilla in, just till they meet. Roll up from the bottom. Top with some of the reserved filling. Sprinkle with green onion. Makes 4 servings.

Grace Wood • Poplar

Gramma Katies' Baked Beans

6 cups raw northern beans
1/2 cup chopped onions
1 lb. pork, cut in small pieces, rolled in flour
3 tsp. dry mustard
3 tsp. salt
1 cup brown sugar
2/3 cup dark molasses

Parboil the beans until the skins slip, drain, add fresh cold water. These can be heated on the top of the stove for now, this makes the baking go faster. Add the other ingredients and top with the meat. Bake in a 350° oven uncovered until the meat is brown, then cover until the beans are done. Add more water as they bake and the water gets low. Don't stir, but shake the roaster when you add the water. Takes about 2 1/2 to 3 hours to bake. These freeze well and you can half this recipe easily.

JoAnn Daeley • Lambert