

Baked Bean Casserole

Nothing beats hamburger with a side of beans, so why not combine the two for the perfect casserole meal? Our Baked Bean Casserole will be popular at any get together with its delicious brown sugar base simmered with salty bacon. We recommend using a variety of beans for just the right amount of texture. If you need to feed a crowd, your NESCO 18 Qt. Roaster Oven is the solution to helping you serve up flavor by the spoonful.

Your Key Ingredient:

[NESCO 18 Qt. Roaster Oven](#)

Grocery Ingredients:

3 pounds hamburger
2 pounds bacon
4 (16 oz) cans lima beans
4 (16 oz) cans kidney beans
4 (16 oz) cans butter beans
4 (16 oz) cans baked pork and beans
2 large onions, diced
1 $\frac{1}{2}$ cups ketchup
1 cup brown sugar, firmly packed

Instructions:

1. Brown hamburger; Drain grease.
2. Fry bacon until crisp; Drain grease.
3. Put both meats in cookwell. Add all remaining ingredients.
4. Simmer in **NESCO® 18 Qt. Roaster Oven** at 200-250° F for approximately 6 hours. Stir often.

Doreen Stachowiak of Milwaukee, Wisconsin, makes this recipe in an **18 Qt. NESCO® Roaster Oven** for her Christmas Party.