



FRESH LIMA BEAN SPECIAL

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3 cups of canned or fresh Delaware lima beans (cooked)
3 hard boiled eggs, diced
1 pimiento, diced
1/2 medium sized onion, minced
1/4 pound of American cream cheese (diced)
1 quart of white sauce or 1 can mushroom soup and 1 cup milk

3 cups of canned or fresh Delaware lima beans (cooked)
3 hard boiled eggs, diced
1 pimiento, diced
1/2 medium sized onion, minced
1/4 pound of American cream cheese (diced)
1 quart of white sauce or 1 can mushroom soup and 1 cup milk

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1 pimiento, diced
1/2 medium sized onion, minced
1/4 pound of American cream cheese (diced)
1 quart of white sauce or 1 can mushroom soup and 1 cup milk

Put layers of beans, eggs, cheese, onion and pimiento, butter and salt, in the casserole. Repeat until all ingredients are used, then pour sauce over all. Top with crumbs (cornflakes) and butter. Bake 30 minutes at 300°F.

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