

## **SUPER LIMA BEANS BAKE**

4 slices of bacon  
1 large onion, chopped  
4 cups of cooked and drained  
Delaware lima beans  
One 10 3/4 ounce can of tomato  
soup  
2 tablespoons of melted butter  
1/2 cup of soft bread crumbs

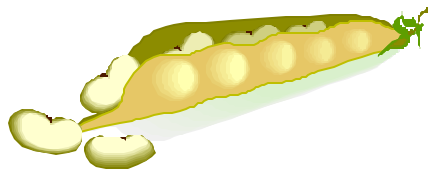
Cook bacon until crisp, drain,  
crumble. Sauté beans and onion  
in bacon drippings, soup and  
bacon. Mix. Spoon into greased 1  
1/2 quart casserole. Combine  
butter and bread crumbs.  
Sprinkle over top. Bake at 375°F  
for 30 minutes.

Makes 6 to 8 servings.

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**Eat Delaware  
Veggies!**



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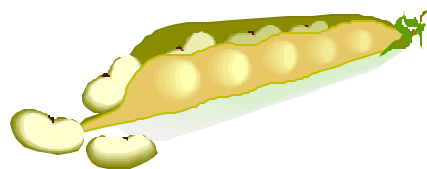
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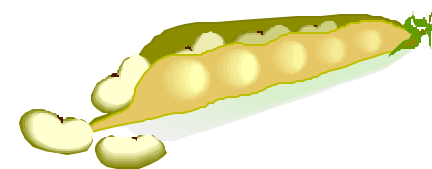
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