**Bean Soup**

Ingredients:

- 1, 40 ounce can of pork and beans

- 2, 15 ounce cans of red beans

(drained and rinsed)

- 2 cans of great northern beans

- 6 slices of bacon

- 1 pound of hamburger

- 4 teaspoons of vinegar

- 2 teaspoons of dry mustard

- 1 cup brown sugar

- 1 cup ketchup

- 2 tablespoons of worcestershire

sauce

Directions:

- Mix into a large kettle all cans of

beans and set aside

- Fry the bacon in a skillet and remove

the bacon, leaving the bacon grease

in the skillet

- Fry the hamburger in the bacon

grease and pour it into the kettle

with the beans

- Add remaining ingredients (vinegar,

mustard, brown sugar, ketchup,

and worcestershire) into the

kettle with the beans

- Cook for 1 to 2 hours on low