

# Caribbean Baked Butter Beans

8 slices bacon

4 16oz. cans butter beans and/or Great Northern beans, rinsed and drained

8oz. sour cream 1/2 cup chicken or vegetable broth

1 tablespoon all-purpose flour

1 cup chopped onion

1 tablespoon fresh rosemary

1 1/2 tablespoon Bee Sting Brand Rainforest Honey Mustard

1/4 teaspoon ground black pepper

2 tablespoons chopped italian parsley

1 tablespoon Pirate's Bay Caribbean Condiment 2 teaspoons finely shredded lemon peel

Preheat oven to 325 F. In skillet cook bacon over medium heat until crisp. Remove, drain on paper towels. Crumble, set aside. drain skillet all but one tablespoon drippings. Cook onion in drippings over medium heat until tender. Transfer to a large bowl. Add beans and all but 2 tablespoons of the bacon; set aside.

In another bowl, whisk together sour cream, broth, flour, rosemary, honey mustard, pirates bay, and pepper. Stir into bean mixture. Transfer 2-quart casserole. Bake, covered, 45 mins, stirring once, halfway through.

In bowl, combine remaining bacon, parsley, and lemon peel, sprinkle on beans just before serving.

Makes 10- 3/4- cup servings.