



BACON AND BUTTER BEAN STEW

Ingredients

- 3 cloves chopped garlic
- ½ cup chopped onion
- 6 slices cooked and chopped bacon
- 2 -15 oz cans seasoned butter beans
- 1 pint jar canned cherry tomatoes or 1 can diced tomatoes
- Season to taste with salt & pepper, Italian seasoning, Maple and brown sugar seasoning, whatever you have in your pantry that you think will taste great!

Preparation Steps

- Begin by cooking your bacon.
- Pour a bit of the bacon fat into the bottom of your stew pan and then saute the garlic and onions in it until the onions are translucent.
- Add the chopped bacon and stir together.
- Pour in the beans and the tomatoes. Do not drain the cherry tomatoes. If using diced tomatoes, add a can full of water or broth.
- Season to your taste. I used salt, pepper, Italian seasoning and a bit of brown sugar. But, many combinations of spices will taste great.
- Simmer for just a few minutes, and then serve!