



11006

## LIMA BEANS CREOLE

2 cups cooked, dried lima beans

3 slices bacon

French's Prepared Mustard

1 green pepper, chopped

1 cup tomatoes, canned or stewed

Fry bacon, remove from pan, add onions and green pepper. Cook until tender. Place a layer of lima beans in a buttered casserole, add a layer of bacon, broken in pieces, then a layer of onion and pepper mixture. Sprinkle lightly with salt and dot with French's Prepared Mustard. Repeat layers, pour tomatoes over all and bake in a moderate oven (350° F.) about 20 minutes. It is then ready to serve.