

Side Dish

Cheesy Lima Casserole

Better Homes and Gardens All-Time Favorite Casseroles

Servings: 4

An alternative to soaking the beans overnight. Bring the beans to a boil; cover and simmer for 2 minutes. Let stand for one hour.

1 cup large dry lima beans

2 1/2 cups water

1/2 cuu American cheese, shredded

1/3 cup onion, chopped

1/2 teaspoon salt

1/4 teaspoon ground sage

dash pepper

3 slices bacon, crisp-cooked, drained and crumbled

Preheat oven to 350 degrees.

Rinse beans; place in saucepans. add water; soak overnight. Do not drain.

Simmer covered for one hour. Add cheese, onion, salt, sage and pepper; mix well. Place mixture in a 1-qurt casserole.

Bake, uncovered, for 35 minutes.

Sprinkle with crumbled bacon just before serving.

Per Serving (excluding unknown items): 85 Calories; 7g Fat (71.7% calories from fat); 5g Protein; 1g Carbohydrate; trace Dietary Fiber; 17mg Cholesterol; 549mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1 Fat.