

# Maple Lima Beans

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Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*1 pound dried lima beans  
1/2 cup unsweetened butter  
1 cup maple syrup  
2 tablespoons onion, finely  
chopped*

Preheat the oven to 325 degrees.

Soak the lima beans in water for several hours or overnight. Drain well.

In a pot, cook the beans in boiling water until just tender, about 15 minutes.

Place the beans into a 13x9-inch baking dish.

Add the butter, syrup and onions.

Bake for about three hours. If necessary, add water.

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Per Serving (excluding unknown items): 833 Calories; 1g Fat (0.7% calories from fat); trace Protein; 213g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 29mg Sodium. Exchanges: 1/2 Vegetable; 14 Other Carbohydrates.