

# Tangy Baked Beans

*Mrs Donald B Reidel*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*1 can (1 pound, 15 ounce)  
pork and beans, drained  
2 tablespoons sherry wine  
1 teaspoon instant coffee  
1/4 cup firmly packed brown  
sugar  
1 tablespoon Tang instant  
breakfast drink  
1/4 teaspoon salt*

Preheat the oven to 350 degrees.

In a bowl, combine the beans, wine, coffee, brown sugar, Tang and salt. Mix well.

Turn the mixture into a 1-1/2 quart baking dish.

Bake for about 30 minutes.

Serve hot or cold.

---

Per Serving (excluding unknown items): 475 Calories; 4g Fat (7.0% calories from fat); 13g Protein; 104g Carbohydrate; 14g Dietary Fiber; 18mg Cholesterol; 1570mg Sodium. Exchanges: 3 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Fat; 3 1/2 Other Carbohydrates.