

PINK BEANS WITH ATTITUDE

**It's all in the sweet-sour sauce.*

3 c canned pink beans

1 ½ T shortening

1 ½ T flour

2 T sugar (brown or white)

2 T corn syrup

¼ t salt

2 t vinegar

1 c hot water

Place beans with liquid in a saucepan and heat beans thoroughly, drain. Brown shortening and flour lightly in skillet. Gradually add brown or white sugar, corn syrup, salt and vinegar. Stir until blended. Gradually add 1 cup of hot water. Bring to a boil and cook a few minutes. Pour over hot beans.

4 servings.