Dinner & A Book Recipes  
Episode #1604 – Notes from a Small Island

**Baked Beans, English style**

* 1 large can baked beans
* 1/2 sliced yellow onion
* 2 cloves garlic
* 2 T. apple cider vinegar
* 1 T. Worcestershire Sauce
* 1/3 c. light brown sugar
* 2 T. tomato paste

Cook onions and garlic in bacon drippings or 2 T. butter. Combine the rest of the ingredients and simmer. Pour everything into a 1 quart casserole and heat in a 350 degree oven for 35 minutes

**Button Mushrooms in Butter**

Clean 1 pint button mushrooms. Do not slice the mushrooms. Cook in a skillet in 2 T. butter until brown. Serve with the tomatoes, eggs, bacon and beans.

**Stewed tomatoes**

You can either grill the tomatoes or cook them in bacon drippings or the following.

Allow 1 tomato per person. Cut in half. Melt 1 T. butter in a skillet. Place the tomatoes cut side down and cook until soft.