

COLE SLAW

- 2 BAGS OF COLE SLAW**
- 1/3 CUP OF LEMON JUICE**
- 1 CUP SUGAR**
- 2 TBL BLACK PEPPER**
- 1 TEASPOON SALT**
- 7 CUP OF MAYONNAISE**

IKE'S BAKED BEAN RECIPE

Make 5-6 pans of beans

- 1) Sautee and reduce one 5 lb bag of onions and one 5 lb bag of mixed cut colored bell peppers**
- 2) Open two cans of beans for every pan**
- 3) Remove any meat or fat from top of cans before putting in pans**
- 4) Drain only one of those cans (to reduce liquid)**
- 5) 1/3 box of brown sugar for every pan**
- 6) Drizzle BBQ Sauce**
- 7) Add onions and peppers**
- 8) Blend all ingredients and put in oven @ 350 for one hour**