



The Sweet Beat



Monthly eNewsletter from Michigan Sugar Company

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Real. Sweet!

In continuing our series of artificial sweeteners we will be reviewing Neotame. The previous two artificial sweeteners, Acesulfame K and Aspartame (marketed as NutraSweet, Equal and Sugar Twin brands), are approximately 200 times sweeter than sugar. If you think that's sweet, Neotame is approximately 8,000 times sweeter!

Does that sound **Real** to you?

All-natural sugar made from sugarbeets and sugarcane has been the world's sweetener of choice for more than 2,000 years and is only 15 calories a teaspoon.

Month three of our *Real. Sweet!* series is highlighting: neotame.

[Click here to find out more](#)

Michigan Sugar Queen Applications



If you or someone you know is interested in representing Michigan Sugar Company as the queen and her court for 2011, please visit our website to download and application. Applicants are required to be between 18 and 23, going to college, single, and female. This is a great opportunity to travel Michigan and meet new people and represent our sugar industry. Application deadline is April 30, 2011.

[Click here for an application](#)

Baked Bean Hot Dish



Ingredients:

- 1/2 lb. hamburger
- 1/2 lb. bacon
- 1/2 C onions, chopped
- 1/ C ketchup
- 1/2 C Pioneer Golden Light Brown Sugar
- 2 tsp. mustard
- 1 tsp. vinegar
- 1 can pork & beans
- 1 can kidney beans, drained
- 1 can butter beans, drained
- 1 can green lima beans, drained

Directions:

Preheat oven to 325 degrees F.

Slice bacon into 1-inch pieces. In frying pan, cook hamburger and bacon pieces together until hamburger is brown and bacon is done. Drain very well; set aside.

In a large bowl, add chopped onions, ketchup, Pioneer Golden Light Brown Sugar, mustard, vinegar, pork & beans, kidney beans, butter beans and lima beans. Mix together well. Add well drained hamburger and bacon mixture; stir. Pour mixture into a 3-qt baking dish. Cover and bake 1 hour.

[Click here for more Pioneer Sugar Recipes](#)

Submit your Recipe



Sharing recipes is fun! And it can also be rewarding. We're looking for new 'sweet' recipes to add to our growing collection of recipes on our website. Do you have one you'd like to share? Please click the link below to share yours. You will be rewarded in so many ways. Thank you!

[Click here to Share your Recipe](#)

Sweet Savings!



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Save NOW on five pounds of pure, natural Pioneer Sugar. Locally Grown. Locally Owned.

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