**Baked Beans**

RECIPE

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**INGREDIENTS**

* 1 (#10) can of pork-n-beans
* 8 slices bacon
* 1 large onion chopped
* 1 1/3 cups brown sugar
* ½ cup ketchup
* 3 tablespoons Worcestershire sauce
* 3 tablespoons yellow mustard
* Pepper to taste
* Optional Ingredients:

dry mustard, molasses, liquid smoke, garlic, green pepper

**DIRECTIONS**

1. Fry bacon until crisp. Drain on paper towels and reserve drippings. When cooled, brake up bacon into pieces.
2. Preheat oven to 350-375 degrees. Spray a 2” pan with non-stick spray.
3. If desired, cook onions in a small amount of reserved bacon fat until translucent. Onions may be added raw if you do not want to cook them.
4. In a large bowl, mix together beans, onions, bacon, brown sugar, ketchup, Worcestershire sauce, and mustard. Pour into prepared pan.
5. Bake for 1 ½ hours. Remove from oven and let stand for a few minutes before serving.

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| **Prep Time:** 10 minutes | **Cook Time:** 90 minutes | **Total Time:** 100 minutes | **Yield:** 16 servings |