

Our Best Baked Beans

Ingredients

- 5 slices of bacon, cooked and crumbled leaving about 2 tsp drippings in skillet
- 1 small onion, diced
- ½ cup ketchup
- 2 (15-oz) cans of pork and beans (only drain 1 can)
- ¼ to ½ cup packed brown sugar
- 1 Tbsp prepared mustard

Grease an 8-x-8 baking dish.

Instructions

1. Cook bacon on low-medium heat until golden brown; drain but leave 2 tsp drippings in the pan. Crumble bacon and set aside.
2. Sauté the onions on low-medium heat until almost tender. Add the bacon and the rest of the ingredients to the pan**, stir gently and pour into the prepared 8-x-8 baking dish.
3. Bake at 350°F for up to 30 minutes until bubbly and brown around the edges.

Notes

- When we first made this recipe, we didn't drain the pork and beans; we just let the mixture cook on low heat in a skillet until it was the consistency that we liked, but the beans were a little too soft (mushy). This recipe worked much better. We also like the "crust" (caramelized sugar) that forms along the edges.
- At this point you can also leave it in the skillet and let it cook slowly, gently stirring until thickened to your taste.

Options

- For a more rustic flavor, add ¼ cup molasses.
- Add a small pinch of cayenne pepper.
- This recipe is easily doubled; just use an 11-x-7 baking dish or something similar.