

Baked Beans

Compliments of Chef Richard's Kitchen

Baked Beans

2 28 oz. cans pork and beans in tomato sauce, drained
1 small yellow onion, chopped
1/2 pound bacon slices, cooked and drained
1/4 cup prepared mustard
1 cup catsup
2 cups firmly packed brown sugar
2 tablespoons dark molasses
1 teaspoon liquid woodsmoke flavoring

Cook bacon slices in skillet. Drain after each batch, except for the last batch. After last batch of bacon is cooked, sauté onion pieces in bacon drippings, until almost cooked, about 3 minutes. Drain. Break bacon slices up into pieces of about 1/2".



Drain beans. Remove pork fat. Place in casserole. Add bacon, onion, mustard, catsup, brown sugar, molasses, and liquid smoke. Blend thoroughly.

Bake uncovered at 375 deg. F. for 1 1/2 hours. Stir thoroughly every 20-30 minutes. When done, let stand 20-40 minutes.

Beans may also be served cold.