



Southern Baked Beans

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Start to Finish Time: 1 hour 10 minutes

Preparation Time: 20 minutes

Categories: Side Dish

Cooking Time: 50 minutes

Servings: 6

Description: Wonderful adaption of a great BBQ party treat - Baked beans

Source: adapted from Mary's Baked Beans, "Trisha's Southern Kitchen"

Ingredients

6 strips Thick Cut Bacon

3 16-ounce can regular

Baked Beans

1/2 c Ketchup

1/4 c Molasses

1/4 c packed Dark Brown

Sugar

2 T dry Mustard

1 med Onion, diced

2 med clove Garlic, diced

Directions-

1) Preheat the oven to 350 degrees F

2) Add the bacon to a large skillet and fry over medium heat until browned, 8 to 10 minutes. Remove the bacon to a paper towel-lined plate and remove all but 4 tablespoons bacon fat from the skillet.

3) Add the beans, ketchup, molasses, brown sugar, dry mustard, garlic and onions to an 8-by-8-inch casserole dish. Add in 4 T bacon fat from the skillet. Stir gently to combine. Lay the reserved bacon strips on top of the bean mixture. Bake until bubbly, 30 to 45 minutes.