

Best Ever Southern-Style Baked Beans

INGREDIENTS

3 large cans (28 oz each) pork and beans
1 large onion, chopped
8 slices bacon, halved
3/4 cup ketchup
1/2 cup molasses
3 tablespoons Dijon mustard
3 tablespoons apple cider vinegar
1/2 cup brown sugar
Kosher salt and fresh ground pepper, to taste

PREPARATION

Preheat oven to 325°F and grease a 9×13-inch baking dish. Set aside.

In a large skillet, fry bacon over medium heat until it has partially cooked. Remove bacon and place on a paper towel lined plate.

Add onions to bacon drippings in pan and cook until soft and translucent, 5-7 minutes.

Add beans, ketchup, molasses, mustard, vinegar, and brown sugar to skillet and bring to a simmer. (If skillet isn't large enough, bring these to a simmer in a separate pot.) Season to taste with salt and pepper and pour into prepared baking dish.

Top beans with slices of partially cooked bacon and place in oven on middle rack. Bake until the top is dark and caramelized and sauce is thick and syrupy, 2-3 hours. Let stand 5 minutes before serving. Enjoy!