

Brown Sugar and Bacon Baked Beans

Ingredients

10 slices bacon halved
1 yellow onion finely diced
1/2 green bell pepper finely diced
54 oz can pork and beans or equivalent number of smaller cans
4 Tbsp ketchup
1/4 cup molasses
2/3 cup brown sugar
1/4 cup cider vinegar
2 tsp dry mustard

Instructions

Cook bacon about half way through (in whichever way you want), and set aside to drain on a paper towel.

Preheat oven to 325 degrees and set rack to the lower-middle rack position.

In a deep skillet, heat about 2 Tbsp of bacon grease (or butter) over MED heat. Add diced onion and green pepper and saute about 5 minutes, until softened.

Add remaining ingredients and stir to combine well. Let mixture simmer for a minute or so.

While the mixture is simmering, grease a 13×9 baking dish.

Pour beans into the prepared baking dish and lay cooked bacon on top of the beans.

Bake for 2-3 hours, depending on your desired consistency.

Let the beans stand for 5 minutes before serving.

Source : allrecipes.com