

Maple-Baked Beans



Trisha's Dishes

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This is the perfect side dish to server with my “Meatloaf with a Kick”, ham or any BBQ. The rich flavor will please young and old. I was delighted when a young guest (10 years old) asked if he could have more beans instead of dessert.

Note: This recipe works great in a slow cooker. Cook on low for 8 hours or high for 4 hours, removing lid the last hour to thicken.

Servings: 10 to 12

Prep Time: 20 minutes

Bake Time: 3 hour @ 325 degrees

Instructions:

1. Cook bacon until crisp - cool and crumble.
2. In a large bowl, mix all ingredients, one at a time in the order listed, combine well.
3. Pour into baking dish.
4. Bake as directed.
5. Gently scrape the sides of the baking dish and stir the beans every hour.

Ingredients:

- 8 (15-ounce) cans pork ‘n beans
- ½ cup chopped onion
- ¼ cup molasses
- ½ cup catsup
- ¾ cup brown sugar
- 4 teaspoons dry mustard
- 10 slices bacon, cooked and crumbled

To Serve:

- ◇ Serve straight from the oven.

Tip: You can substitute cooked bacon with one package of **real** bacon bites. This, will safe you both cooking and clean up time.