



Brown Sugar and Bacon Baked Beans

Description

Delight in the rich flavors of this Brown Sugar and Bacon Baked Beans recipe, featuring hearty pork n' beans, sweet brown sugar, tangy barbeque sauce, and crispy bacon.

Ingredients

- 2 28-ounce cans of plain pork n' beans
- 1/2 cup ketchup
- 1/2 cup barbecue sauce
- 1/4 cup brown sugar
- 1 tablespoon yellow mustard
- 1 tablespoon Worcestershire sauce
- A few drops of Liquid Smoke (optional)
- 1/4 teaspoon garlic powder
- 1/4 teaspoon pepper
- 5-6 slices of thick center-cut bacon

Instructions

- Sauce Preparation:** In a medium-sized mixing bowl, combine the ketchup, barbecue sauce, brown sugar, mustard, Worcestershire sauce, Liquid Smoke (if using), garlic powder, and pepper. Stir these ingredients until they are thoroughly mixed and set aside.
- Bean Preparation:** Open the cans of pork n' beans and pour off the excess liquid from the top of each can. It is crucial to discard this liquid to prevent the final dish from being overly watery. Add the drained beans to the previously prepared sauce mixture. Fold the beans gently into the sauce to ensure they are well-coated without breaking them apart.
- Assembly:** Transfer the bean and sauce mixture into a shallow 2-quart baking dish. Spread the

mixture evenly to ensure consistent cooking.

- **Preparing the Bacon:** Cut the bacon into 1/2 inch pieces. Arrange these bacon pieces evenly across the top of the bean mixture in the baking dish. It is beneficial to slightly crumple each piece to increase the surface area that will crisp up during baking.
- **Baking:** Place the baking dish in an oven preheated to 350 degrees Fahrenheit and bake, uncovered, for approximately 1 to 1.5 hours. The beans should be bubbly and the bacon cooked through and beginning to crisp.

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