



## Homemade Baked Beans

### *Ingredients*

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1 medium onion, chopped  
100g chopped pancetta,  
prosciutto or bacon  
1 clove garlic, crushed  
1 700g bottle of passata  
½ - 1 tsp brown sugar  
Worcestershire sauce  
1 tsp paprika  
400g can of beans (butter,  
cannellini, red kidney beans)

### *Method*

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Soften onion in a little olive oil, add bacon and garlic, and continue to cook until golden. Add bottle of passata, brown sugar, Worcestershire sauce and paprika, stirring. Drain and rinse beans and add to sauce. Simmer for 20 minutes, or longer if desired. Season with salt & pepper.

This is a very basic version of baked beans which can be spiced up with mustard or chilli, added chicken, pulled pork or vegetables.