

Smoky Maple Bacon Baked Beans

Preparation Time: 10 Minutes

Cook Time: 1 Hour and 10 Minutes

Ingredients:

2 large cans of Maple Bacon Bush's Baked beans
1 large can of Brooks Chili beans (mild)
2 Tbsp. Ketchup
1 Tsp. yellow mustard
1 Tsp. Worcestershire sauce
1 Tbsp. of your favorite barbeque sauce (I used
Montgomery Inn)
½ lb. of maple bacon
½ cup of brown sugar
1 Tbsp. of butter

1. Dice up uncooked bacon. Brown in a skillet.
2. Drain the chili beans.
3. Add all beans into a large baking dish.
4. Add the browned bacon to the baking dish.
5. Add ketchup, mustard, Worcestershire sauce,
brown sugar, and butter into the dish.
6. Mix thoroughly.
7. Place in the oven at 375 degrees.
8. Cook for about an hour or until beans thicken.
You may need to drain some excess liquid
halfway through cooking time if you like your
beans thicker.