

RECIPE

BBQ Baked Beans



Ready in **45 minutes**

Serves **6-8**

Ingredients

- 1 lb Ground Beef (browned and drained)
- 2 cans Pork and Beans (15 oz)
- 1 medium Onion (chopped)
- ¼ cup prepared mustard
- ½ cup BBQ sauce (I use Sweet Baby Ray's sweet and spicy but use whatever you like)
- ½ cup brown sugar
- ¾ cup ketchup
- 6-8 strips of bacon

Instructions

1. Brown and drain ground beef
2. Dice onion
3. In a mixing bowl, mix all ingredients together well and pour into a baking dish (I use a 9x13 Pyrex)
4. Layer bacon strips on top and bake for 45 minutes in a 350 degrees oven
5. ENJOY!!

Tips

My daughter-in-law shared this great tip with me. When preparing to chop the onion, wet a cloth or paper towel, scrunched up by your cutting board while chopping. It makes this prep time a lot less tearful 😊