

Baked Beans

Courtesy of Carole's Creations

Prep Time: 20 minutes

Cooking Time: Oven 30-45 minutes or
Microwave for 8-10 minutes

Serves: 12 one half cup servings

CChints: This is a quick way to make
a long time favorite side dish.



- 2 - 28 ounce can of pork and beans, 1 drained and 1 undrained
- 2 tablespoons prepared yellow mustard
- 3 tablespoons of catsup
- 2 tablespoons brown sugar
- 1 teaspoon Liquid Smoke®
- 1/3 cup sun-dried tomatoes, diced
- Half of a medium sweet yellow onion, diced
- 1 cup crumbled bacon or jarred bacon pieces

Pour the beans into a large mixing bowl. Stir in the mustard through bacon.

Oven method:

Preheat the oven to 325 degrees F and locate a 2 quart casserole dish. Pour the mixture into a casserole dish. Bake for 30 -45 minutes. Let sit for 5 minutes, then dig in. Yummy!

Microwave method:

Pour the mixture into a microwaveable container that has a cover. Cover but leave a slight opening to allow the steam and pressure to release. Microwave on high for 2 minutes. Stir and microwave for another 2 minutes. Repeat this process until the beans are hot. Should take about 8 – 10 minutes all together.