



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

BEST EVER BAKED BEANS

½ pound bacon, diced (8 slices)

1 large onion, chopped

¾ cup firmly packed brown sugar

¾ cup ketchup

¼ cup apple cider vinegar

1 can (20 – 21 ounces) pork and beans in tomato sauce

1 can (15 oz) black beans, rinsed and drained

1 can (15 oz) garbanzo beans (chickpeas), rinsed and drained

1 can (15 oz) navy beans, rinsed and drained

1. Preheat oven to 350 degrees.
2. In medium skillet over medium heat, cook bacon stirring often until crisp. Remove with slotted spoon to paper-towel lined plate; set aside. Discard all but 2 tablespoons bacon drippings from skillet.
3. In same skillet, cook onion in reserved 2 tablespoons bacon drippings over medium heat, stirring frequently, until tender, about 5 minutes.
4. In deep 3-quart casserole dish, stir together brown sugar, ketchup, and vinegar. Add onion and all beans; stir until well mixed.
5. Cover dish with foil and bake in 350 degree oven until bubbly, about 1 hour. If desired, remove foil and cook for 5 minutes to thicken sauce. Sprinkle bacon over top.

Makes 16 servings.

