



Easy Baked Beans

INGREDIENTS

4 slices bacon
1/2 cup chopped onion
28 oz. to 32 oz. canned pork and beans
2 tbsps. brown sugar
2 tbsps. catsup
1 tbsp. prepared mustard
1 tbsp. worcestershire sauce

DIRECTIONS

1. Cook bacon till crisp. Remove bacon, reserving about 9 tbsps. drippings in skillet. Crumble bacon and set aside. Cook onion in reserved drippings till tender. Stir in canned beans, brown sugar, catsup, mustard, and worcestershire sauce
2. Turn into casserole. Bake uncovered at 350 degrees F. for 1 hour. Stir, top with bacon. Let stand a few minutes before serving. Makes 6 servings.