

Anastasia's Best-Ever Baked Beans

Ingredients

- 5 cans of pork and beans (15 ounce cans - VanCamps's Pork and Beans or similar)
- 2 medium or 1 large onion, chopped (yellow or sweet onion, not vidalia)
- 1 to 2 tablespoons butter (for sauteing onions)
- 3/4 cup ketchup
- 1/2 cup molasses
- 3 tablespoons yellow mustard
- 1/4 to 1/2 cup brown sugar (use less for less sweetness)
- 6 to 8 slices uncooked bacon, each cut in half or thirds



Directions

Preheat oven to 325 degrees f. Spray a 9x13 baking dish with non-stick cooking spray.

1. [Saute onions](#) over medium to medium-high heat in butter until onions are tender and translucent.
2. Mix beans, sauteed onions, ketchup, mustard, molasses and brown sugar until blended well.
3. Pour in prepared baking dish. Top with uncooked bacon in single layer. Bake on middle rack of oven uncovered for 2-3 hours.
4. Beans are ready when the top is dark and caramelized. Serve warm. Enjoy!

TIP

These can also be thrown together and cooked in the slow cooker set on low for 6 to 8 hours as well. It won't get that nice caramelize top, but it will still be delicious if you're in a pinch for time. Be sure to saute you onions!