



Sweet & Smoky Baked Beans

From dulcetcuisine.com

- 2 thick cut slices bacon, diced
- 1 cup chopped onion
- 2 cans (15 ounces each) baked beans
- 1/2 cup Sweet Orange Chile ketchup
- 2 tablespoons brown sugar

1. Place a medium sized dutch oven on the stove top over medium heat, add the diced bacon and cook until almost crisp.
2. Add the onion and cook another 5 minutes.
3. Add the beans, ketchup and brown sugar and stir to combine, cook until it comes to a simmer.
4. Transfer to 400 degree oven and bake, uncovered for approximately 30 minutes, or until slightly thickened.

Serves 6

Notes:
