

Bubbie's BAKED BEANS

My Mom's Recipe

Sweet, smoky, and full of home-cooked flavor — this cherished family recipe has been passed down for generations. Perfect for BBQs, potlucks, or any family gathering!

INGREDIENTS

- 2 (41 oz) cans pork and beans (or 3 (15 oz) cans)
- 1 lb bacon, chopped
- 1/2 cup brown sugar
- 1/4 cup ketchup
- 1/4 cup yellow mustard
- 2 tbsp red wine vinegar (or apple cider vinegar)
- 2 medium onions, chopped

DIRECTIONS

1. **Cook the Bacon:** In a large skillet, cook bacon until about 1/2 done (not fully crisp).
2. **Combine Ingredients:** In a large bowl, mix brown sugar, ketchup, mustard, red wine vinegar, and onions.
3. **Add to Beans:** Stir the bacon, sauce mixture, and pork and beans together in a 9 x 13-inch baking dish.
4. **Bake:** Cover and bake at 375°F for 1 hour. Remove the cover and bake for an additional 30 minutes, allowing the top to get nice and bubbly.
5. **Serve:** Let rest for a few minutes and enjoy warm!

BUBBIE'S TIP:

For even more flavor, use thick-cut bacon and a splash of your favorite BBQ sauce!

PERFECT FOR:

- BBQs and cookouts
- Potlucks and picnics
- Holiday gatherings
- Sunday family dinners

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