



## Baked Beans

Fry 6-8 strips of bacon until crisp. Drain and crumble.

Add one finely chopped onion to bacon drippings and sauté until transparent.

Open 2 extra large cans pork and beans and empty into baking dish. Do not drain beans.

Add onions, drippings, and crumbled bacon.

Add about 1 tablespoon mustard,  
2 tablespoons Worcestershire sauce,  
and about  $\frac{1}{2}$  cup brown sugar.

Then you need to taste and see if you need more brown sugar (sweeter) or more mustard (hotter).

Bake at about 300 for about an hour or so.