Cooking at the Cottage

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Our Best Zipped Up Baked Beans

Serves 8 - 10

A great outdoor meal would be incomplete without the classic side dish, baked beans. But don't be content with the common variety, make them something swoonworthy. This recipe uses a variety of beans, and may be easily adjusted to any desired levels of sweetness or spiciness. Loaded with bacon, onion, peppers, and properly seasoned, these beans are superior to most!

Ingredients:

1/2 lb bacon, fried and crumbled
1 sweet onion, diced
1 red bell pepper, finely diced
2 cloves garlic, minced
1/4 cup molasses
1/4 cup packed brown sugar
1 tablespoon Worcestershire sauce
1 tablespoon yellow mustard
2 tablespoons ketchup
2 tablespoons apple cider vinegar
1/2 teaspoon freshly ground black pepper
1 can (15 oz) butter beans, drained and rinsed
1 can (15 oz) red kidney beans, drained and rinsed
1 can (15 oz) pinto beans, drained and rinsed
2 cans (15 oz) pork and beans in tomato sauce (do not rinse)

Directions:

1. Preheat the oven to 325 degrees F.

2. Fry the bacon in a large skillet. Remove the bacon and cool on a paper towel-lined plate. Crumble into bite-sized pieces.

3. Reserve two tablespoons of the bacon grease to sauté the onion. Cook the onion until translucent. Add the red pepper, and cook until softened. Add the garlic, and cook for another two minutes.

4. Stir the molasses, brown sugar, Worcestershire sauce, mustard, ketchup, apple cider vinegar, and pepper into the onion mixture.

5. Combine the onion mixture with all of the beans and cooked bacon in a large casserole dish.

6. Cover with aluminum foil and bake for 1 hour, or until bubbling hot.