Baked Beans

Description

In my opinion, Big Joe's Baked Beans are Simple-y the best.



Ingredients

- 3 slices onion (diced)
- 6 slices Bacon (cut into small pieces)
- 4 cans Van Kamps Pork and Beans Drained
- 2 cups dark brown sugar

Instructions

Cut bacon into bite size pieces (or smaller) and put in non-stick pan that is large enough for all of the ingredents. Cook over medium heat until bacon is half way to being crispy. Then add diced onions and cook together until bacon is crispy and onions are translusent. Turn heat to low. Drain as much liquid from each can of beans as you can and add them to the pan. Add brown sugar and stir together. Taste and add more brown sugar if desired. Turn heat up to medium-low and stir ocasionally. Cook for at least 30 minutes but the longer the better. These are quite good cold if there are leftovers.

Summary

Yield: 8
Source: Big Joe Conaway
Prep Time: 20 minutes
Category: Beans
Cuisine: American
Tags: The Way Big Joe Made Them