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## **BBQ Baked Beans**

These beans are cooked with barbecue sauce instead of ketchup and are great as a side for grilled foods or pulled pork sandwiches. They are very easy to make and taste great!

Here is what you are going to need for 8 servings:

- 6 - 14 oz. cans white beans
- 10 bacon strips - sliced into 1 inch pieces
- 1 medium yellow onion - finely chopped
- 1 cup bbq sauce of your choice
- 2 TBS mustard
- 1/2 cup dark molasses
- 1 TBS Worcestershire sauce

Preheat oven to 325 degrees.

Heat an oven proof large pot - such as a Dutch oven - and add the bacon. Cook until starting to crisp. Add the onion and cook, stirring occasionally, until starting to brown. Add the rest of the ingredients - including the beans and their liquid - and mix well. Bring to a soft boil, cover and place in oven. Bake for approximately 2 hours. Remove from oven and serve.

*If you don't have a Dutch oven go ahead and prepare the beans in a pot and place them in a casserole dish. Cover with foil - or with its lid - and place in the oven.*