

# Betty's Crispy Bacon-Topped Baked Beans Recipe



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In this video, Betty share a recipe for an all-American favorite, baked beans. The baked beans are topped off with crisp baked bacon--tastes great!

Ingredients:

(2) 15-oz. cans pork and beans  
1/2 cup firmly packed light brown sugar  
1/4 cup finely chopped onion  
1 tablespoon ketchup  
1/4 teaspoon prepared mustard  
3 slices of very crisp cooked bacon

Set the oven at 350 degrees. Mix together the 2 cans of pork and beans, 1/2 cup brown sugar, 1/4 cup chopped onion, 1 tablespoon ketchup, and 1/2 teaspoon mustard. Stir well and pour into a deep round baking dish. Bake for about 40 minutes. (A little more or less time will be fine.) Remove from oven, and crumble the three slices of bacon over the top. Serve immediately. This is a great side dis, and so super easy to make!

Menu suggestion: Serve Betty's Crispy Bacon-Topped Baked Beans with Betty's Kitchen Grilled Chicken Strips, Betty's Nutty Broccoli and Cauliflower with Cheese Sauce, with a hot yeast roll and lemonade. Yum!