



Baked Beans Southern-Style – (rich & savory)

Prep: 25 minutes

Bake: 1 hour • Serves: 12

- 3 slices smoked bacon, cut into ½-inch pieces
- ½ cup chopped green bell pepper
- ½ cup chopped onion
- 3 cans (16 ounces each) vegetarian beans in tomato sauce, undrained
- 3 garlic cloves, crushed with press
- ½ cup tomato sauce or ketchup
- ⅓ cup molasses
- ⅓ cup packed brown sugar
- 1 tablespoon yellow mustard
- ½ teaspoon ground black pepper

1. Preheat oven to 350°. In large skillet, cook bacon over medium-high heat 7 minutes or until partially cooked, stirring frequently. With slotted spoon, transfer bacon to paper towel-lined plate to drain; discard all but 1 teaspoon bacon drippings.

2. In same skillet with reserved drippings, cook bell pepper and onion over medium-high heat 2 minutes or until slightly softened, stirring constantly.

3. In medium bowl, stir remaining ingredients and onion mixture until well combined. Transfer bean mixture to 13 x 9-inch or 3-quart baking dish; top with bacon.

4. Bake 1 hour or until top is browned and sauce thickens.

Approximate nutritional values per serving:

*192 Calories, 1g Fat (0g Saturated), 2mg Cholesterol,
468mg Sodium, 40g Carbohydrates, 6g Fiber, 6g Protein*