

Easy Baked Beans

Cookbook Committee

St Timothy's - Hale Schools - Raleigh, NC - 1976

*2 cans (16 to 18 ounce)
pork and beans
1 teaspoon mustard
1/2 cup catsup
3/4 cup brown sugar
6 slices bacon, cut into
pieces
chopped onion (optional)*

Preheat the oven to 325 degrees.

Place one can of beans in a greased casserole dish.

In a bowl, combine the sugar and mustard.
Sprinkle half of the mixture over the beans.
Layer half of the bacon pieces, half of the onion (if using) and half of the catsup.

Place the second can of beans on the top.
Sprinkle with the rest of the sugar mixture, and the remaining bacon, catsup and onion.

Bake, uncovered, for two and one-half hours.

Per Serving (excluding unknown items): 1293 Calories; 27g Fat (17.9% calories from fat); 40g Protein; 240g Carbohydrate; 29g Dietary Fiber; 68mg Cholesterol; 4229mg Sodium. Exchanges: 6 1/2 Grain(Starch); 2 Lean Meat; 3 Fat; 9 Other Carbohydrates.