

BAKED BEANS RECIPE

- Yield: 12 Servings
- Prep Time: 15 minutes
- Cook Time: 1 hour 15minutes
- Total Time: 1 hour 30minutes
- Course: Side Dish
- Cuisine: American
- Author: Sabrina

These are the BEST EVER Baked Beans that have won 4 bbq competitions! Prepped in just 15 minutes that are going to be the hit of your summer barbecue.

INGREDIENTS:

- 1/2 pound bacon diced
- 1/2 yellow onion chopped
- 1 red bell pepper chopped finely
- 1 clove garlic minced
- 1 can (15 oz) pinto beans drained and rinsed
- 1 can (15 oz) butter beans drained and rinsed
- 1 can (15 oz) baked beans
- 1 can (15 oz) red kidney beans drained and rinsed
- 3/4 cup ketchup
- 1/4 cup molasses
- 1 teaspoon hot sauce (I use Tabasco)
- 2/3 cup packed brown sugar
- 1/2 teaspoon coarse ground black pepper
- 1 tablespoon [Worcestershire sauce](#)
- 1 tablespoon yellow mustard

INSTRUCTIONS:

1. Preheat oven to 375 degrees.
2. In a large cast iron skillet cook the bacon on medium high heat.
3. Remove the bacon and let cool.
4. Drain half the fat, then add the onion to the skillet and cook for [5-7 minutes](#) or until it just begins to caramelize.
5. Add in the garlic and bell pepper and cook an additional [30 seconds](#), stirring well.
6. In a large mixing bowl add the bacon, onions, garlic and the rest of the ingredients and mix well.
7. Pour the beans into a 9x13 baking pan and bake, covered with foil, for one hour.
8. Uncover and bake for an additional [ten minutes](#).