

Baked Beans

Terry Weagley of Abishag

4-16 oz. cans beans, any mixture of pinto, great northern, cannellini, kidney or black beans, rinsed and drained.

1 large onion, chopped

Several slices of bacon cooked and crumbled or ½ bottle of Hormel bacon pieces or bits

½ cup ketchup

½ cup brown sugar

2-3 Tbsp. molasses

In a very large frying pan, brown bacon, cool and crumble into pieces. Add onion to bacon and cook until onion is slightly softened. If using bacon bits, put several Tbsp. oil in pan and brown lightly then add onion and cook as above. Add remaining ingredients and simmer uncovered about ½ hour stirring occasionally. Beans can also be cooked in a crock pot after all the ingredients have been mixed together and heated through.

The best baked beans. A welcome to club picnics.