Que Baked Beans

Want homemade baked beans without a lot of fuss? Let Bush's get your recipe started. Add a few flavorful extras. Bake until thick and bubbly and a little crusty around the edges for the look and taste of homemade. Enjoy the cookout!

_by Corporate Chef Kurt Kwiatkowski_

**Featured Food:** Navy Beans  
**Yield:** Serves 4 to 6

**Ingredients**  
2-16 oz. cans Bush's® Vegetarian Baked Beans  
¼ c. diced celery  
½ c. diced onion  
¼ c. diced red pepper  
1 T. brown sugar, optional (depending on your sweetness preference)  
1½ T. molasses  
1½ T. mustard  
1½ T. ketchup  
¼ c. Sweet Baby Ray's® Barbecue Sauce  
1 bay leaf, ground in spice grinder, optional

**Preparation**  
Preheat oven to 225°F.

Put ingredients in an 8 x 12 baking dish or large cast iron skillet. Mix well.

Put in preheated oven and bake for 2 hours. Serve warm.

These are really good as leftovers, served warm or cold.