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
- ½ T. mustard
- ½ 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.