

# 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	1½ T. molasses
¼ c. diced celery	1½ T. mustard
½ c. diced onion	1½ T. ketchup
¼ c. diced red pepper	¼ c. Sweet Baby Ray's® Barbecue Sauce
1 T. brown sugar, optional (depending on your sweetness preference)	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.