Recipe For Health | MAY 2019

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.