



Makes: 8 servings

Prep Time: 10 minutes Cook Time: 90 minutes

Total Time: 1 hour & 40 minutes

## Ingredients

- 56-60 ounce canned Pork and Beans, four 14- or 15-ounce cans (see Chef's Notes)
- 3/4 cup molasses
- 1 tsp dry mustard, or 1 tbsp yellow prepared mustard
- 3 tbsp white vinegar
- 1/4 cup ketchup
- 1 medium onion, peeled (see Chef's Notes)
- 5-6 slices bacon, uncooked, diced

## Instructions

Preheat oven to 350°F.

In a large bowl, combine the canned beans, molasses, mustard, vinegar and ketchup. Stir to combine well, then pour into an oven-safe casserole dish (about 2.5 quarts).

Peel the whole onion, then using a sharp knife, cut an "X" into it, from the topping, cutting down about 3/4 of the way into the onion. Spread the onion out a bit, then place into the centre of the bean mixture. Scatted the diced bacon evenly over the top.

Bake uncovered, at 350°F for 1 hour & 15 minutes. Remove from oven and increase oven temperature to 400°F. Remove the onion and discard. Stir the beans well. Return to 400°F oven for 10-15 minutes more, or until the beans are nicely browned and syrupy on top.

## Chef's Notes:

Pork and Beans in Tomato Sauce is probably the best option, for a classic baked bean flavor. Using Pork and Beans with Molasses will produce a deep browned, molasses-forward pot of beans. A nice option to try is to use 2 of each! Experiment to find which you prefer.

Instead of placing the whole onion in the centre of the beans, you can thinly slice it and stir it in with the bean mixture, if you prefer. The onion probably won't break down completely during the cooking though, so you will have pieces of onion, along with the beans.

*Recipe by Seasons and Suppers*