

Baked Beans Recipe

Our Anansi story this week is also about beans. We eat a lot of beans in Alabama: beans in soup, beans and corn-bread, chili, and baked beans. Here is a baked beans recipe this week, so cook some beans with an adult's help. ! Yum!



You will need:

- 2 cans (32 oz) of pork and beans
- 10 slices bacon, sliced
- 1 onion, diced
- 1 green pepper, diced
- 2 tbsp molasses
- 4 tsp Worcestershire sauce
- 6 tbsp brown sugar
- 1/4 dried oregano
- 1 tsp salt
- dash of black pepper

Instructions:

1. Preheat oven to 375°F.
2. Slice bacon into bite sized pieces. In a medium sized skillet over medium-high heat, cook the bacon until just crisp. Remove from the pan and drain all but about 1 teaspoon of bacon grease.
3. To the skillet add the diced onion and green pepper. Cook until the pepper is tender and the onion is translucent, about 3 minutes. Remove from the pan.
4. In a large mixing bowl combine the cans of pork and beans, cooked bacon, onions and peppers, molasses, Worcestershire sauce, brown sugar and spices. Stir until combined.
5. Pour into 9X13 inch baking dish. Place in the heated oven and bake uncovered for 1 hour.

Recipe from <https://butterwithasideofbread.com/baked-beans-with-bacon/>