

# Brown Sugar and Bacon Baked Beans

*These baked beans are semi-homemade and the perfect blend of sweet, savory and smoky! Topped with delicious bacon, they're sure to be a hit!*

Prep Time  
20 mins

Cook Time  
2 hrs

Total Time  
2 hrs 20 mins



Course: Side Dish    Servings: 8 servings    Calories: 435kcal  
Author: The Chunky Chef



4.98 from 39 votes

## Ingredients

- 10 slices bacon diced
- 1 yellow onion finely diced
- 1/2 green bell pepper finely diced
- 54 oz can pork and beans or 4 (15.5oz each) cans
- 4 Tbsp ketchup
- 1/4 cup molasses
- 2/3 cup brown sugar
- 1/4 cup cider vinegar
- 2 tsp dry mustard

## Instructions

1. Cook bacon about half way through (in whichever way you want), and set aside to drain on a paper towel. Once cooled, roughly chop into semi-bite sized pieces.
2. Preheat oven to 325 degrees and set rack to the lower-middle rack position.
3. In a deep skillet, heat about 2 Tbsp of bacon grease (or butter) over MED heat. Add diced onion and green pepper and saute about 5 minutes, until softened.
4. Add remaining ingredients and stir to combine well. Let mixture simmer for a minute or so.
5. While the mixture is simmering, grease a 13x9 baking dish, or other 3 quart dish or pot.
6. Pour beans into the prepared baking dish and lay cooked bacon on top of the beans.
7. Bake for 2-3 hours, depending on your desired consistency.
8. Let the beans stand for 5 minutes before serving.

## Notes

\*\* if you want to feed a larger crowd, you can hover over the number of servings, and a slider will appear. Slide until it shows the amount of servings you want, and it will automatically calculate the ingredient amounts for you!

Garnishing with sliced jalapenos is great if you like a little heat!

## Nutrition

Calories: 435kcal | Carbohydrates: 68g | Protein: 13g | Fat: 13g | Saturated Fat: 4g | Cholesterol: 31mg | Sodium: 1061mg | Potassium: 889mg | Fiber: 10g | Sugar: 28g | Vitamin A: 80IU | Vitamin C: 11.1mg |

Calcium: 144mg | Iron: 4.1mg