

Stovetop "Baked" Beans

Ingredients

- 1 tbsp butter or margarine
- 1 ¼ cups chopped onion
- ¾ cup chopped green bell pepper
- 2 garlic cloves, minced
- 1 cup ketchup
- ¼ cup brown sugar, packed
- ¼ cup Original Syrup
- 2 tbsp Worcestershire sauce
- 2 tsp liquid smoked seasoning (such as Hickory Liquid Smoke)
- 2 tsp prepared mustard
- 1 can red beans, rinsed and drained (approx. 15.5 oz can)
- 1 can Great Northern beans, rinsed and drained (approx. 15.5 oz can)

How to make it

1. Melt butter in medium saucepan over medium-high heat. Add onions, green pepper and garlic; sauté 4 minutes or until crisp tender.
2. In medium bowl, combine ketchup, brown sugar, syrup, Worcestershire sauce, liquid smoked seasoning and mustard with wire whisk until well combined.
3. Add beans and ketchup mixture to onion mixture. Stir until well blended.
4. Reduce heat to low; simmer 30 minutes, stirring occasionally.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	35 min	40 min	8

Made with



Original Syrup