

Murray Bean

Our take on Pork-n-Beans

- 28oz Can Pork and Beans
- 4oz Bacon, chopped
- 1 Large Sweet Onion, chopped
- ¾-1 Cup Dark Brown Sugar
- 1 ½ Cup Ketchup
- 1/3 Cup Worcestershire Sauce
- 1 Tbs Flaked Salk
- 1 Tbs Course Ground Pepper



Add the chopped bacon to a pot over medium-high heat and cook until just crispy, about 5 minutes.

Add the chopped sweet onion and sauté for an additional 4 minutes.

Add the canned bean to the bacon and onion mixture and stir to combine.

Add the brown sugar, ketchup, Worcestershire, salt and pepper. Stir to combine. Reduce heat to low and simmer for about 15 minutes to let all the flavor come together. Make sure you stir a few times to prevent sticking and burning.

Serve and enjoy...