



Maple Baked Beans

Submitted by: Chris Hoyt

Prep time: 10 minutes

Total time: 2 hours, 10 minutes

Ingredients

- 3 – 15oz cans beans (kidney, red, and butter)
- ½ pound bacon, cut into small pieces
- 1 medium onion, chopped
- 1 cup pure maple syrup
- ¾ cup ketchup
- 5 teaspoons apple cider vinegar
- 1 teaspoon dry mustard or 1 Tbsp liquid mustard
- 1 teaspoon salt
- ½ teaspoon pepper

Directions

1. Rinse and drain the 3 cans of beans.
2. Preheat your oven to 345 degrees.
3. Combine all ingredients into a large bowl and mix well.
4. Pour mixture into a medium-sized casserole or bean pot.
5. Place uncovered casserole into oven and bake for one hour.
6. Remove from oven and stir. Cover casserole and bake for one more hour.

Extra note:

Note from Chris: I like to add a bit more pepper to help balance out the sweetness of the syrup.