

## Secret Ingredient Baked Beans

4 – 15-oz cans pork and beans

1 medium yellow onion, in ¼" dice

½ cup light brown sugar, lightly packed

2 T yellow mustard

3 – 4 T ketchup

2 t ground black pepper

1 – 2 t garlic salt

2 cans hot Rotel (secret ingredient!)

2 t Tabasco (optional – depending upon your heat tolerance)

¾ lb. bacon: about ½ of bacon should be cut into halves (enough to cover the top of the baking dish you will use). Cut the remaining slices into 1" pieces.

Oven 350. This dish serves about 8.

Spray Pam on surface of oven-proof casserole dish (choose a size that will fit; the depth will affect cooking time, of course). Pour beans into dish and add remaining ingredients EXCEPT FOR BACON HALVES, stirring until well mixed. Lay remaining bacon over the top of bean mixture to completely cover surface.

Bake at 350 for about 2 ½ hours, or until bacon on top is cooked and crisp around edges. Remove from oven for 10 minutes, then serve.

Notes:

- Leftovers freeze very well.
- If you like juicier beans, add another can of Rotel.
- Can use the mild version of Rotel if your guest-list includes sissies.