

Five-Bean Bake

6 thick bacon slices, chopped into 1/2" pieces
1 large yellow onion, diced
1 (28-ounce) can pork and beans
1 (19.75-ounce) can black beans, rinsed and drained
1 (16-ounce) can chickpeas, rinsed and drained
1 (15.5-ounce) can Great Northern beans, rinsed and drained
1 (15.25-ounce) can large butter beans, rinsed and drained
1 cup ketchup
½ cup firmly packed light brown sugar
½ cup water
¼ cup apple cider vinegar

Preheat oven to 350.

Cook bacon in a large skillet or Dutch oven over medium-high heat until crisp (about 8 minutes). Remove bacon to a plate lined with paper towel to drain. Reserve 1 tbs. drippings. Add diced onion to skillet and sauté in bacon fat until softened (about 8 minutes). Allow onion to cool slightly.

Combine bacon, onion, beans, ketchup, brown sugar, water, and cider vinegar in a large bowl. Stir until combined. Pour into a 13- x 9-inch baking dish coated with cooking spray.

Cover with foil and bake at 350 for 1 hour; uncover and bake 30 more minutes. Remove from oven, cover with foil, and keep warm until time to serve.



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