



EVERYTHING
HERBAL

Nature. Nourish. Thrive.

Cooking
With Herbs
For Health,
Flavor &
Tradition

Mom's BAKED BEANS

A hearty, sweet and savory baked beans casserole with smoky bacon, onion, and a touch of herbs.



PREP TIME
15 MIN



COOK TIME
2½ HRS



SERVINGS
8-10



MADE WITH
LOVE & HERBS

INGREDIENTS

- ♥ Nice 3 strips bacon, cut in half
- ♥ 1 small onion, chopped
- ♥ 1 (28 oz) can pork & beans
- ♥ 1 (16 oz) can dark red kidney beans, drained and rinsed
- ♥ 1 (15 oz) can tomato sauce
- ♥ 1/4 cup brown sugar
- ♥ 2 tbsp ketchup
- ♥ 1/4 cup molasses
- ♥ 2 tsp dry mustard
- ♥ 1/4 tsp garlic powder
- ♥ 1 tbsp vinegar
- ♥ Variations – add a little chili powder or 1/4 cup chili sauce.

INSTRUCTIONS

- 1 Fry bacon until about half done. Add chopped onion and continue until onion is cooked.
- 2 Pour off grease.
- 3 Add to 1 large can of pork & beans along with 1 glass.
- 4 Add 1/4 cup brown sugar, 2 tsp. vinegar, 2 tbsp. catsup, 1/4 tsp. garlic powder & 1 tbsp. mustard.
- 5 Put in greased casserole and bake at 350°F for 2 hours, uncovered.



Herbal Tip

Add a pinch of thyme or smoked paprika for extra depth and a subtle herby aroma.

SCAN
ME



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to yours ♥