

# Baked Beans, Better •

## Ingredients

Butter . . . . .	1 Tbsp.	Worcestershire sauce . . . . .	2 tsp.
Garlic, minced . . . . .	1 Tbsp.	Smoked paprika . . . . .	½ tsp.
Bush's baked beans . .	1 (28 oz.) can	Black pepper . . . . .	¼ tsp.
Brown sugar . . . . .	1 Tbsp.	MSG . . . . .	pinch
Yellow mustard . . . . .	2 tsp.		

## Directions

Preheat oven to  $375^{\circ}F$  — Mince **garlic**

1. In a small pan or skillet, melt **butter**. Add **garlic** and sauté for *30-60 seconds* until fragrant. Remove from heat.
2. In a baking dish, combine **garlic**, **baked beans**, **brown sugar**, **yellow mustard**, **Worcestershire sauce**, **smoked paprika**, and **black pepper**. Stir thoroughly.
3. Bake at  $375^{\circ}F$  uncovered for *30-35 minutes* until edges are bubbling and top is slightly caramelized. The sauce should be thickened, not soupy.
4. Let stand for *5 minutes* before serving.