

Baked Beans, Better •

Ingredients

Butter	1 Tbsp.	Worcestershire sauce	2 tsp.
Garlic, minced	1 Tbsp.	Smoked paprika	$\frac{1}{2}$ tsp.
Bush's baked beans ..	1 (28 oz.) can	Black pepper	$\frac{1}{4}$ tsp.
Brown sugar	1 Tbsp.	MSG	pinch
Yellow mustard	2 tsp.		

Directions

Preheat oven to 375°F — Mince **garlic**; set aside in *Small Bowl #1*

1. In a small pan or skillet, melt 1 Tbsp. **butter**. Add **garlic** (1 Tbsp., *Small Bowl #1*) and sauté for *30-60 seconds* until fragrant. Remove from heat and transfer to *Small Bowl #2*; set aside.
2. In a baking dish, combine **garlic** (*Small Bowl #2*), **baked beans**, 1 Tbsp. **brown sugar**, 2 tsp. **yellow mustard**, 2 tsp. **Worcestershire sauce**, $\frac{1}{2}$ tsp. **smoked paprika**, and $\frac{1}{4}$ tsp. **black pepper**. Stir thoroughly.
3. Bake at 375°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.