

Baked Beans, Better •

Ingredients

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

Directions

Preheat oven to $375^{\circ}F$ — 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**, 1/2 tsp. **smoked paprika**, and 1/4 tsp. **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.