

# Baked Beans, Better

## Ingredients

Bacon strips . . . . .	4-5	Yellow mustard . . . . .	2 tsp.
Butter . . . . .	1 Tbsp.	Worcestershire sauce . . . . .	2 tsp.
Garlic, jarred minced . . . .	1-2 Tbsp.	Smoked paprika . . . . .	½ tsp.
Bush's baked beans . .	1 (28 oz.) can	Black pepper . . . . .	¼ tsp.
Brown sugar . . . . .	1 Tbsp.		

## Directions

Preheat oven to  $375^{\circ}\text{F}$  — Line a microwave-safe plate with paper towels

1. Place **bacon strips** on the prepared plate and cover with another paper towel. Microwave for *4-6 minutes* until crispy (check at *4 minutes*). Let cool, then crumble.
2. In a stovetop-safe 1.5 to 2-quart baking dish over medium heat, melt **butter**. Add **jarred garlic** and sauté for *30-60 seconds* until fragrant.
3. Remove from heat. Add **baked beans**, **brown sugar**, **yellow mustard**, **Worcestershire sauce**, **smoked paprika**, and **black pepper**. Stir to combine thoroughly.
4. Fold in most of the crumbled **bacon**, reserving some for topping. Sprinkle reserved **bacon** on top.
5. Bake uncovered for *30-35 minutes* until edges are bubbling and top is slightly caramelized. The sauce should be thickened, not soupy.
6. Let stand for *5 minutes* before serving.