



## **Bacon Maple Cheater Beans** *(inspired by Tasty Kitchen)*

6 ounces bacon, chopped  
1 large onion, diced (about 1-1/2 cups)  
2 cloves garlic  
1 jalapeno, minced  
1 - 28 ounce can baked beans  
1 - 14 ounce can great northern beans, rinsed and drained  
1 teaspoon salt  
2 tablespoons brown sugar  
2 tablespoons Dijon mustard  
1/3 cup pure maple syrup  
1 cup tomato sauce  
Water as required  
Minced red onion, jalapeno & grated cheddar for garnish

Preheat oven to 300. In a large Dutch oven cook bacon over medium low heat until fat is rendered and bacon starts to crisp. Add onion, garlic and jalapeno and cook until onion is softened, stirring often. Add baked beans, rinsed and drained great northern beans, salt, brown sugar, Dijon mustard, maple syrup and tomato sauce. Add just enough water so beans are covered in liquid. Bring to a boil, and then place in oven, uncovered, for 1-1/2 hours. Garnish with onion, jalapeno and grated cheddar. Makes 4 - 6 servings.