

Baked Pork and Beans

Category: Casserole

Servings: 8

Rating: 10

Source: Calgary Herald

Description:

Ingredients:

| | |
|-----------------|-----------------|
| lbrown sugar | 2 tablespoon |
| iinstant coffee | 1 teaspoon |
| lwater | 1/4 cup |
| lpineapple | 1/2 cup crushed |
| lvinegar | 1 tablespoon |
| ldry mustard | 1/2 teaspoon |
| lbacon | 6 slices of |
| lonion | 1 large chopped |
| lbaked beans | 48 ounce |
| lcognac | 1 tablespoon |

Instructions:

Chop bacon into small pieces and fry in a heavy skillet until crisp. Remove to a paper towel to drain. Saute onion in the bacon grease until browned and let drain on a paper towel. Combine all ingredients except cognac in a bean pot and bake in a 350° oven for about 45 minutes. Add cognac and continue baking for an additional 30 minutes without the cover.