

Stovetop Baked Beans

- 1/4 CUP ONION
(CHOPPED)
- 3 TBSP. BELL
PEPPER (CHOPPED)
- 4 SLICES BACON
(CHOPPED)
- 1/8 STICK SALTED
BUTTER
- 4 TBSP. OLIVE OIL
- LARGE CAN ORIGINAL BAKED BEANS (NO ARTIFICIAL
PORK FLAVORING) (20 OUNCES)
- 1/2 CUP BBQ SAUCE (SONNY'S IS MY FAVORITE)



Add olive oil to saucepan. Add bacon, pepper, and onions. Cook on medium/low heat and stir until bacon is crispy and brown. Add butter, beans, and BBQ sauce. Simmer for 15 minutes on low heat. Stir frequently to prevent sticking.

"I have been making my baked beans like this for years. They are delicious, get done quicker, and do not need to be baked. This keeps the heat reduced in the kitchen which is great in the summer when having picnics and cook outs."

-Tammy