

Ready For the Weekend Beans

Bootlegger Beans

Ingredients:

- 3 (3 ounces) sliced bacon
- ¼ cup yellow onion, chopped
- 1 can (28 ounce) pork and beans
- 1 tablespoon brown sugar
- 2 tablespoons vinegar
- 2 tablespoons ketchup

Directions:

- Dice the bacon and fry in pan
- When about ½ way done, add the onion
- Pour off most of the grease
- Add the rest of the ingredients, stir well and cover
- Let simmer for at least 30 minutes
- Best if simmered for 2 hours.

Goes great with hamburgers, hot dogs, etc.

Submitted by: Dan Hovis