

Rum Baked Beans

- 6 slices thick bacon chopped
- 1 cup chopped onion
- 1 28oz B & M Original Baked Beans
- 2 16oz Pinto Beans drained & rinsed
- 1 16oz Black Beans drained & rinsed
- $\frac{1}{2}$ cup packed brown sugar
- $\frac{1}{2}$ cup ketchup
- $\frac{1}{2}$ cup gold or dark rum
- $\frac{1}{4}$ cup apple cider vinegar

1. Preheat oven to 350F. Cook bacon in a skillet until crisp, remove, reserve 2 tablespoons drippings in skillet. Add onion and cook until soft.
2. Stir together the beans, onion, bacon and remaining ingredients in a large bowl. Spoon into a lightly greased 13 x 9 baking dish.
3. Bake covered with foil for 30 minutes, uncover and bake 30 more minutes.