**Boston Baked Beans**

**Ingredients:**

6 cups baked beans and juice

12 strips bacon, julienned

1 onion, small dice

½ cup molasses

1 tsp. mustard powder

1 ½ cups ketchup

¼ cup Worcestershire sauce

¾ cup brown sugar

Salt and pepper to taste

**INSTRUCTIONS**

**Day 1:**

1. Cook the bacon until crispy. Drain from the fat.
2. Mix all ingredients together in a bowl with the cooked bacon.
3. Spray a ½ hotel pan with pan spray and transfer the beans to the pan. Wrap with plastic and foil, and put in the cooler.

**Day 2:**

1. Preheat the oven to 375º.
2. Cook the beans for 30 minutes.
3. After 30 minutes, take the wrap off. Continue to cook until the beans are bubbly around the edges.