

Maple Baked Beans

Spring brings with it the great taste of maple syrup. Here's a great way to incorporate the sweet taste in your baked beans.

*2 cups white beans
6 strips bacon
1 cup maple syrup
¾ cup chili sauce
2 tsp mustard powder
1 tsp salt
pepper to taste*



- *Rinse beans.*
- *Cover with 2 quarts of water and bring to a boil.*
- *Boil for 15 minutes, cover and set aside for two hours.*
- *Meanwhile combine maple syrup, chili sauce, mustard powder, salt and pepper to make sauce.*
- *Cut bacon strips into ½ inch pieces and set aside.*
- *Grease a 2 quarter casserole.*
- *Drain water from beans and transfer to prepared casserole dish.*
- *Sprinkle with bacon pieces.*
- *Add sauce and stir all together.*
- *Bake in 250 degree oven for 7 hours.*