



Golden Rum
BAKED BEANS



GOLDEN RUM BAKED BEANS

- 6 Berkwood Farms® bacon slices, chopped
- 1 cup chopped sweet onion
- 2 garlic cloves, minced
- 1 (28oz) can baked beans
- 1 (16oz) can navy beans, drained and rinsed
- 1 (16oz) can dark red kidney beans, drained and rinsed
- 1 (16oz) can light red kidney beans, drained and rinsed
- 1 (15oz) can black beans, drained and rinsed
- ½ cup packed dark brown sugar
- ½ cup ketchup
- ½ cup gold rum
- ¼ cup apple cider vinegar
- 1 tsp BUNN Gourmet Ham and Bacon Glaze

Heat the oven to 350°. Cook bacon in a large skillet until crisp; remove, reserving 2 Tbsp drippings in skillet. Add onion, and cook, stirring often, until tender, about 5 mins.; add garlic and cook 1 minute.

Stir together bacon, onion mixture and the rest of the ingredients listed above. Spoon into a lightly greased 13x9" baking dish. Bake, covered with foil for 30 mins; uncover and bake 30 minutes more.