



Cool Beans

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 large cans of pork and beans
- 1 medium yellow onion chopped
- 3 tablespoons Worcestershire Sauce
- one big squirt of Spicy Mustard
- 1 cup Ketchup
- 1/2 a pack of bacon
- 3/4 cup of brown sugar
- 2 garlic cloves minced
- 1 teaspoon Tabasco sauce
- 1 teaspoon season salt

This comes from me. I made it up and have been using it for years. Good hot but better the following day cold. [roller blinds](#)

Instructions

First, cook the bacon. When about half way done, add the chopped onions. When the bacon is crisp and the onions are soft, add the garlic and continue cooking until the garlic is medium brown. Drain. Add beans. Stir and add the rest of the ingredients. Ready to eat and serves 6-8.