



# Recipes

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## BAKED BEANS WITH CHUTNEY

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| 8 slices bacon, julienned              | 1/4 cup (50 mL) packed golden brown sugar           |
| 1 cup (250 mL) chopped onion           | 2 tsp (10 mL) finely chopped seeded jalapeno pepper |
| 2 cans (28 oz/796 mL each) baked beans | 2 tsp (10 mL) hot pepper sauce                      |
| 1 cup (250 mL) mango chutney, chopped  |   |
| 1/2 cup (125 mL) fancy molasses        |   |

Cook bacon in a Dutch oven over medium heat until crisp. Remove bacon with a slotted spoon; drain bacon on paper towels. Drain off all but 1 tbsp (15 mL) fat from pan. Add onion to pan and saute until softened, about 5 minutes. Return bacon to pan. Stir in remaining ingredients (beans through hot pepper sauce). Bring to a boil. Reduce heat and simmer, uncovered, stirring occasionally, until slightly thickened, about 20 - 25 minutes. Serves 8 - 10.

**Cook's Note:** *Hot peppers cause severe skin and eye irritation. Wear rubber gloves when handling hot peppers and avoid touching any exposed skin.*