

Baked Beans

- Two 15-oz. cans butter beans, drained
- One 16-oz. can Lima beans, drained
- One 16-oz. can cannellini bean, drained
- One 3- 1/2 pound can B&M Baked Beans
- 8 slices of bacon
- 2 medium onion, chopped
- 3/4 cup brown sugar
- 2 cloves minced garlic
- 1 tsp. salt
- 1/2 cup Migliore Traditional Style Balsamic Vinegar

Mix all of the beans together in heavy cast pot for baking. In frying pan, brown chopped bacon, onion, and garlic. Then add brown sugar, salt & balsamic vinegar – simmer for an additional 20 minutes. Pour mixture over the top of your beans. Bake at 350 degrees in the oven for 1 hour.

*You may substitute part or all of the Traditional Balsamic with Maple or Espresso Balsamic Vinegar.