

Catherine's Famous Baked Beans

Trust us, Catherine's Famous Baked Beans are famous for a reason. The key ingredient? Your NESCO 6 Qt. Roaster Oven. In just a few steps, you can enjoy thick, savory beans smothered in a sweet and tangy sauce. The NESCO Roaster Oven keeps beans warm for hours. Don't be surprised if this tasty side outshines the main dish.

Your Key Ingredient

[NESCO 6 Qt. Roaster Oven](#)

Grocery Ingredients

6-7 lbs pork & beans
2 lbs bacon, cut into bite-size pieces
1 lb dark brown sugar
1/4 cup yellow mustard
1/8 cup Worcestershire® Sauce
1/4 cup barbecue sauce

Instructions

1. Preheat **NESCO® 6 Qt. Roaster Oven** to 400° F. Put beans, brown sugar, mustard, Worcestershire® sauce, barbecue sauce and bacon in cookwell. Mix well and cover.
2. When mixture starts to boil, stir well and turn down to 250° F. Let simmer at a light bubbling boil. Stir often.
3. When beans thicken and juice is absorbed (this usually takes 2 hours), turn to simmer. Keep warm and enjoy.
4. If you don't have any, mix equal parts of ketchup and Coca-Cola® which makes a good barbecue sauce. Serves 20.