



## Yankee-Style – (slightly sweet)

**Prep: 15 minutes**

**Bake: 1 hour • Serves: 12**

- 3 slices smoked bacon, cut into ½-inch pieces
- 3 cans (15 ounces each) great Northern beans or navy beans, undrained
- ½ cup chopped onion
- ⅓ cup packed [PICS brown sugar](#)
- ⅓ cup maple syrup
- 1 tablespoon [PICS spicy brown](#) or [PICS Dijon mustard](#)
- ½ teaspoon ground black pepper

**1.** Preheat oven to 350°. In large skillet, cook bacon over medium-high heat 7 minutes or until partially cooked, stirring frequently. With slotted spoon, transfer bacon to paper towel-lined plate to drain.

**2.** In medium bowl, stir remaining ingredients and bacon until well combined. Transfer bean mixture to 13 x 9-inch or 3-quart baking dish.

**3.** Bake 1 hour or until top is browned and sauce thickens.