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Rum Baked Beans

- * 1 lb cooked red or white beans
- * 6 strips bacon
- * 1 cup brown sugar
- * 1 cup Ketchup
- * 1 tbsp wine vinegar
- * 1/2 tsp crushed dried mint
- * 1/2 cup prepared mustard
- * 1 tbsp mustard seed
- * 1/2 cup dark rum

1. Preheat oven to 450 degrees.
2. In a large skillet with lid, fry bacon strips until crispy.
3. Remove bacon and add sugar, ketchup, vinegar, mint, mustard, mustard seed and rum to the bacon drippings.
4. Crumble 2 bacon strips into the pan. Add the cooked beans and hot sauce. Stir well.
5. Cover beans and bake 3 hours. If beans are too soupy, uncover and continue cooking until nice and thick.

Courtesy Gale G, Crescent Springs, KY

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