

JOHN'S FRYING PAN BEANS

- 1 Large package of bacon
- 2 Medium size sweet or yellow onions
- 2 Cans bush's Boston style beans
- 1/2 Cup light brown sugar
- 1/2 Cup molasses
- 1/4 Cup spicy mustard
- 2 Tbl spoons garlic powder
- 2 Tbl spoons onion powder



Cut bacon into 1 inch strips and fry until done, not crispy. Pour out all the grease, leaving about 1/2 cup. You will use the drippings in the pan to fry the onions, these should be fried until they are clear.

Pour beans into colander and let stand 5 minutes....do not rinse the beans.

Add the drained beans and cooked bacon to the skillet with onions, add the 5 remaining ingredients, stir and cook on medium heat for about 10 minutes. serve immediately. you may add hot sauce or a 1/2 Tbl spoon red pepper to kick it up a notch...enjoy... these beans are quick and delicious....always a favorite, even with the grand kids...