

GUASTELLO'S VILLAGE MARKET

Dr. Pepper Baked Beans

Serves 6

Ingredients

1 tablespoon olive oil
1 small yellow onion diced
1/2 teaspoon garlic powder
2 15 oz. cans cannellini beans drained and rinsed
1 cup Dr Pepper divided
1/3 cup molasses
2 teaspoons ground mustard
1/4 cup light brown sugar
1 teaspoon Worcestershire sauce
2 tablespoons ketchup
1/4 teaspoon salt
1/8 teaspoon black pepper

Preheat oven to 350 degrees F.

Add oil to a large pot and heat on medium heat, add in diced onions and garlic powder. Cook until soft, about 3 to 4 minutes, stirring occasionally.

Add in beans and 1/2 cup Dr Pepper, stir and simmer for about 6 to 7 minutes.

Add in remaining ingredients and simmer for another 8 to 10 minutes

Transfer beans to an oven safe dish and bake for 20 minutes.

Credit: sugarandsoul.co