

Slow Cooker Baked Beans

Make tender, sweet and tangy baked beans in the slow cooker with very little prep work.

Prep Time	Cook Time	Total Time
25 mins	5 hrs	5 hrs 25 mins



Course: Side Dish Cuisine: American Keyword: baked beans
 Servings: 10 Calories: 302kcal Author: Sarah Olson

★★★★★
 5 from 11 votes

Ingredients

- 8 oz. bacon (half of a 16 oz. package)
- 56 oz. Homestyle Bush's Baked Beans
- 1 cup diced yellow onion
- 1/2 cup barbecue sauce
- 1 Tbsp. brown sugar
- 2 Tbsp. yellow mustard
- 2 tsp. Worcestershire sauce

Instructions

1. Slice the raw bacon into 1/2 inch pieces. Cook on the stove top in a skillet until HALFWAY browned, drain. Add to the slow cooker.
2. Add the remaining ingredients and stir.
3. Place the lid on the slow cooker.
4. Cook on LOW for 5 hours or HIGH for 3.5 hours.
5. Stir, serve and enjoy!
6. Note - If your slow cooker cooks hot, be sure to stir these once or twice at the end of the cooking time. Mine had no problem, but often on thick and sweet recipes they tend to stick on the edges.

Notes

Can I use Pork n' Beans instead of baked beans in this recipe?

If you choose to use pork and beans instead of baked beans in this recipe I would double the brown sugar and barbecue sauce in this recipe for they are less sweet than baked beans

What can I sweeten these beans with instead of brown sugar?

- white sugar
- maple syrup
- honey

What kind of meat can I use instead of bacon?

- 1 lb. **ground beef**, browned and drained
- 1 lb. **ground sausage**, browned and drained

- 1-2 cups **diced ham**
- 8 ounces **turkey bacon**, sliced, cooked halfway and drained

Nutrition

Calories: 302kcal | Carbohydrates: 41g | Protein: 12g | Fat: 12g | Saturated Fat: 4g | Cholesterol: 26mg
| Sodium: 999mg | Potassium: 604mg | Fiber: 9g | Sugar: 7g | Vitamin A: 40IU | Vitamin C: 5mg |
Calcium: 98mg | Iron: 3mg

Slow Cooker Baked Beans <https://www.themagicalslowcooker.com/slow-cooker-baked-beans/>