

VEGETABLES & SIDE DISHES

CYNTHIA'S BAKED BEANS

Cynthia Flowers

- 1 (28-oz.) can Bryan Original Baked Beans
- 1 1/2 T. ALAGA Cane Syrup
- 2 T. light brown sugar
- 1 T. sugar
- 2 tsp. butter
- 2 strips bacon
- 1 T. fine chopped onion
- 1/2 T. fine cut scallions
- 1/2 tsp. onion flakes

Preheat oven to 350 degrees. Fry the bacon until crisp. Break up the bacon into small pieces over the beans. Melt the butter and pour it over the mixture of all other ingredients. Place in oven for 15 minutes covered. Remove covering and bake for another 15-20 minutes. Remove from oven, let it cool and serve warm.