

Cut along line



Yuengling LIGHT LAGER BAKED BEANS

Ingredients

- 3 cans (15-16 oz each) navy or Great Northern beans, rinsed and drained
- 12 oz Yuengling Light Lager
- 1 cup onion, minced
- ½ cup ketchup
- ½ cup maple syrup
- 2 tsp Worcestershire sauce
- 1¼ tsp dry mustard
- 1 tsp ground ginger
- 4-5 slices of bacon

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Directions

1. Preheat oven to 350°. Place beans in an 11" x 17" glass baking dish or bean pot.
2. In a medium bowl, combine Yuengling Light Lager, onion, ketchup, maple syrup, Worcestershire sauce, mustard and ginger. Pour over beans; toss to coat. Taste for seasoning.
3. Cut bacon into 1-inch pieces; arrange in a single layer over beans.
4. Bake beans uncovered for 40-45 minutes or until liquid is absorbed and bacon browned.

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