



Baked Beans with Sausage | Savory Side Dish

directions

1. Place drained beans in a large mixing bowl.
2. Stir in mustard, brown sugar & ketchup. Mix well.
3. Add sautéed red onion to the bowl and stir.
4. Cut each sausage link into 4 pieces and stir into beans.
5. Season with salt & pepper.
6. Scrape bean-sausage mixture into a casserole or oven safe dish & cover with foil.
7. Bake at 350 degrees for 30 minutes. Remove foil and bake another 10 minutes.

These beans can also be the entrée to a meal, just add a vegetable side or salad and bread. A great simple picnic as these beans are really good hot or room temperature.

You can get creative...just look in your cabinet and see what canned beans you have and use those...black beans, cannellini or garbanzo beans.

Also these beans can be assembled the day before you plan to serve. Keep refrigerated until you are ready to bake them.

6 <i>servings</i>	10 min <i>prep time</i>	40 min <i>cook time</i>
ingredients 10 Swaggerty's Farm Sausage Links, browned & drained ½ red onion, sliced & sautéed 1 can each - Great Northern, Pinto & Kidney Beans, rinsed & drained 1 tbsp mustard, Dijon style or your favorite ½ cup brown sugar 1 cup ketchup Salt & Pepper to taste		

To Serve

Serve hot or warm.

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