

## Slow cooker beans

Submitted by: Kathy Peterson, administrative coordinator, Information Initiative at Duke

### Ingredients:

½ lb bacon, diced (leave out for veggie beans)  
½ c firmly packed brown sugar  
¼ c cornstarch  
1 tsp dry mustard  
4 (16 oz) cans pork and beans  
½ c molasses  
1 Tbls vinegar  
1 medium onion, chopped



### Directions:

In a medium skillet, fry bacon until crisp, drain.

In slow cooker combine bacon and remaining ingredients stirring until well mixed. Cover.

Cook on low setting six to eight hours or high for four hours.