Five Spice Bacon Baked Beans

Yield: 18 each side portions

Ingredients:

- 8 lbs carton Reser's® Smokehouse BBQ Beans (71117.14172)
- 12 oz Bacon, ½-inch dice
- 2 cups Yellow onion, diced
- 2 Tbsp Chinese five spice powder

Directions:

1. In an 8-quart stock pot, over medium heat render and brown the bacon.
2. Add the diced onion to the rendered bacon and cook for 3-4 minutes until lightly browned and cooked.
3. Add the five-spice powder and cook for 30-60 seconds until fragrant.
4. Empty the Reser's Smokehouse BBQ Beans to the pot and heat over medium heat until heated.
5. Serve 8 oz of heated beans in small cast iron dish and garnish with extra-cooked bacon.

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