

ALAGA BAKED BEANS

2 (26-oz.) cans baked beans
2 c. ALAGA Cane Syrup
2 T. Moore's Marinade
6 strips Alabama bacon (Kelley's or Zeigler)
1 c. ketchup
1 chopped onion
2 T. mustard

Drain beans well and place in a baking dish with all other ingredients except bacon. Mix well and top with bacon strips. Bake at 325 degrees for 1 ½ hours or until bacon is well browned.

Alabama Down Home Sausage & Bean Bake

2 lb. Alabama sausage (Kelley's, Monroe, Deans, Conecuh)
3 (22 oz) cans baked beans
1 large chopped onion
2 c. packed brown sugar
3 T. prepared mustard
2 T Worcestershire sauce
¾ c Alaga Cane Syrup

Brown sausage in a large skillet. Add chopped onion to sauté slightly. In a large mixing bowl, combine the remaining ingredients. [Drain majority of juice out of beans first.] Place sausage and onion in the mixture and pour into a baking dish. Bake for 1 hour at 350 degrees.