Pacific Islands & Oceania
HAWAIIAN BAKED BEANS



INGREDIENTS

- 4 Cans (15 oz) Pork and Beans
- 1 Cup Chopped Cooked Bacon*
- ½ Cup Red Onion (chopped)
- 1 Cup Green Pepper (chopped)
- ½ Cup Brown Sugar
- 1 Teaspoon Garlic Salt
- 1 Teaspoon Smoked Paprika
- 1 Teaspoon Liquid Smoke
- ½ Cup BBQ Sauce
- 1 Can (20 oz) Crushed Pineapple (drained)
- Chives (for garnish)

DIRECTIONS

1. Preheat the oven to 350°.
2. In a large bowl, combine the pork and beans, bacon, red onion, bell pepper, brown sugar, garlic salt, smoked paprika, liquid smoke, BBQ sauce and drained crushed pineapple. Stir until well combined.
3. Pour the mixture into a 9x13-inch baking dish.
4. Bake for about 90 minutes, until bubbly and thickened. Sprinkle with chives during the last 30 minutes, if desired.
5. Let cool slightly before serving.

MEAL PATTERN CONTRIBUTION

Meat/Meat Alternate

MEAL TYPE

Snack

YIELD

10 Cups

PORTION SIZES

Toddler:	¼ Cup
Preschool:	¼ Cup
School Age:	½ Cup
Adult:	½ Cup

**This food item does not credit in CACFP.*