

## Root Beer Baked Beans: The Side Dish Everyone Will Be Talking About

When it comes to BBQ sides, few dishes are as iconic-or as comforting-as



**OVEN**  
**350°F**

**TIME**  
**35 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 2 cans (15 oz) baked beans
- $\frac{1}{2}$  cup root beer
- ... cup brown sugar
- ... cup ketchup
- 1 tbsp Worcestershire sauce
- 1 tsp yellow mustard
- $\frac{1}{2}$  onion, chopped
- $\frac{1}{2}$  tsp smoked paprika (optional)
- ... cup cooked bacon, crumbled (optional)

#### Ingredient Swaps and Notes:

**Beans:** Use vegetarian baked beans or pork & beans depending on your preference.

**Root Beer:** Choose a craft or cane sugar root beer for best flavor. Avoid diet soda.

**Bacon:** Turkey bacon or plant-based crumbles work great too.

**Spicy kick:** Add a pinch of cayenne or diced jalapeños.

#### Step-by-Step Directions:

1. Preheat the Oven:
2. Mix the Beans:
3. Add Onion and Bacon:
4. Bake:
5. Serve Warm:

#### Tips for Success:

Use a deep dish: Prevent bubbling over in the oven.

Make ahead: Prepare and refrigerate overnight-bake when ready to serve.

Double the batch: This recipe scales beautifully for larger gatherings.

Serving Suggestions & Pairings:

Grilled meats or burgers

Dorito casserole for a fun Tex-Mex mashup

A game-day spread with beer cheese dip

Southern-style mains like Cajun gumbo

Storage & Leftovers:

Refrigerator: Store in an airtight container for up to 4 days.

Freezer: Freeze cooled beans for up to 2 months.

Thaw in the fridge and reheat in the oven or microwave.

Reheating tip: Add a splash of water or root beer to loosen the sauce.

More Recipes You'll Love:

Easy Turkey Wings - perfect pairing with baked beans.

## DIRECTIONS

1. Preheat the Oven: Set your oven to 350°F (175°C).
2. Mix the Beans: In a large mixing bowl, combine baked beans, root beer, brown sugar, ketchup, Worcestershire sauce, mustard, and smoked paprika.
3. Add Onion and Bacon: Stir in the chopped onion and crumbled bacon, if using.
4. Bake: Pour the mixture into a baking dish and cover with foil. Bake for 30-35 minutes, removing foil during the last 10 minutes to let the top bubble and caramelize.
5. Serve Warm: Give the beans a quick stir and serve hot. Perfect for BBQ plates, potlucks, or any comfort-food spread.
6. Tips for Success: Use a deep dish: Prevent bubbling over in the oven.
7. Make ahead: Prepare and refrigerate overnight-bake when ready to serve.
8. Double the batch: This recipe scales beautifully for larger gatherings.
9. Serving Suggestions & Pairings: These beans were made to sit next to:
10. Grilled meats or burgers
11. Dorito casserole for a fun : Tex-Mex mashup
12. A game-day spread with beer cheese dip
13. Southern-style mains like : Cajun gumbo
14. Storage & Leftovers: Refrigerator: Store in an airtight container for up to 4 days.
15. Freezer: Freeze cooled beans for up to 2 months. Thaw in the fridge and reheat in the oven or microwave.

16. Reheating tip: Add a splash of water or root beer to loosen the sauce.
17. More Recipes You'll Love: Keep the comfort food coming with these fan favorites:
18. Easy : Turkey Wings - perfect pairing with baked beans.
19. Beer : Cheese Dip - bold, cheesy, and made for scooping.
20. Dorito : Casserole - hearty and crowd-pleasing.
21. Sheet : Pan Quesadillas - fast, fun, and filling.
22. Final Thoughts: Root Beer Baked Beans are the sweet-savory twist you didn't know your dinner table was missing. Whether you're throwing a cookout, prepping for a potluck, or just craving something different, these beans bring comfort, nostalgia, and flavor in every bite.
23. Tried it? Leave a comment or tag @ChefManiac with your photos-we love seeing your creations!

## SWAPS & NOTES

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Root Beer : Choose a craft or cane sugar root beer for best flavor.

Bacon : Turkey bacon or plant-based crumbles work great too.

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## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/root-beer-baked-beans-the-side-dish-everyone-will-be-talking-about/>