

Ham Baked Beans with Sweet Onions

Baked beans with cooked ham, softened sweet onion, Dijon, and brown sugar, baked until bubbling and lightly glazed.



PREP

15 minutes

COOK

55 minutes

TOTAL

1 hour 15 minutes

SERVES

8 side servings

INGREDIENTS

- 2 cups fully cooked ham, diced
- 4 cups canned baked beans, with sauce
- 1 large sweet onion, finely chopped
- 1 tablespoon butter or oil
- Up to 1/4 cup brown sugar, to taste
- 2 tablespoons Dijon mustard
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon black pepper

DIRECTIONS

1. Heat oven to 350 degrees F. Grease a 9x13-inch dish. Soften onion in butter or oil over medium heat 6 to 8 minutes.
2. Combine beans with their sauce, cooked ham, onion, Dijon, Worcestershire, pepper, and brown sugar to taste.
3. Spread in dish. Bake uncovered 40 to 50 minutes until bubbly and center reaches 165 degrees F. Cover loosely if surface darkens too fast.
4. Rest 5 minutes and serve.

SWAPS & NOTES

Do not drain baked beans; their sauce is part of the dish. Start with less sugar if the canned beans are already sweet. Times are estimates; check texture and the specified internal temperature.

Chill within 2 hours (1 hour above 90 degrees F) at 40 degrees F or below. Use within 3 days, sooner for older ingredients. Reheat leftovers to 165 degrees F. Freeze cooled portions airtight up to 2 months for quality; thaw refrigerated.

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

Original recipe: <https://chefmaniac.com/ham-baked-beans-with-sweet-onions/>