

*East Baton Rouge Parish (Baton Rouge)*

## BOURBON BAKED BEANS

2 1-pound 15-ounce cans pork  
and beans  
1 medium onion, chopped  
½ cup finely chopped green  
pepper  
½ cup finely chopped celery

½ cup catsup  
½ cup Worcestershire sauce  
½ cup firmly packed brown sugar  
½ cup bourbon whiskey  
Dash of red pepper  
Bacon strips

Preheat oven to 350 degrees. In a large mixing bowl, combine all ingredients  
mix thoroughly. Place beans in a 13 x 9 x 2-inch casserole. Cover with bacon  
strips, as desired. Bake at 350 degrees for 1 hour and 45 minutes.

*Note: The alcohol will cook out with baking.*

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