

## **STOVE-TOP BAKED BEANS**

(slightly adapted from Ellie Krieger)  
from *The Cook's Next Door*

1 Tbsp olive oil  
1 onion, finely chopped  
1/2 bell pepper, finely chopped  
1 clove garlic, minced  
8 oz can tomato sauce  
2-3 Tbsp brown sugar  
1 Tbsp tomato paste  
1 Tbsp white vinegar  
1 tsp yellow mustard  
1/2 tsp salt  
1/2 tsp garlic powder  
1/2 tsp onion powder  
1/2 tsp paprika  
1/4 tsp smoked paprika (opt.)  
1/4 tsp black pepper  
15 oz can navy beans, drained and rinsed  
1 c. water

Heat the oil in a saucepan over medium-high heat. Add the onion and bell pepper and cook for 3 minutes. Add the garlic and cook for 30 seconds. Add all the ingredients up to the beans and whisk to combine. Add the beans and water and bring to a boil. Reduce heat and simmer until the liquid thickens, about 30 minutes.