

# Maple Balsamic Baked Beans

## INGREDIENTS:

- 2 cans white kidney beans or navy beans, drained and rinsed
- 2 cans red kidney beans, drained and rinsed
- 1 6oz can tomato paste
- 1/2 cup D'Olivo Maple Dark Balsamic Vinegar
- 2 tablespoons D'Olivo Neapolitan Herb Dark Balsamic
- 2 cloves garlic, minced (or more to taste)
- 1 1/2 teaspoons salt
- 1/2 teaspoon dry mustard
- 1/2 cup honey
- 2 tablespoons brown sugar
- 1 1/2 cups water
- 3 tablespoons cornstarch

## DIRECTIONS:

In a 4-6 quart slow cooker, add the beans, tomato paste, D'Olivo Maple Dark Balsamic Vinegar, D'Olivo Neapolitan Herb Balsamic Vinegar, garlic, salt, mustard, honey, and brown sugar. Stir.

Stir together water and corn starch. Add to slow cooker and stir until combined.

Cook on low for 8 hours -- serve warm, room temperature, or cold!

*D'Olivo*

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