



→LUNCH←

THE BEST BAKED BEANS EVER FEATURING GALLO SALAME



DIRECTIONS

1. In a sauté pan heat the oil and add the sliced onions. Cook for 4 minutes until the onions become golden in color.
2. Add the shredded Italian Dry Gallo Salame and cook for 2 more minutes.
3. Add the baked beans, ketchup, mustard, brown sugar, and maple syrup.
4. Simmer on medium heat for 15 minutes.

INGREDIENTS

- 1 cup Gallo Salame Italian Dry Salame shredded
- 1 tbsp. Vegetable oil
- 1/4 cup onions, sliced
- 1 large can baked beans, prepared
- 1/2 cup ketchup, prepared
- 1 tbsp. mustard, prepared
- 2 tbsp. brown sugar
- 1 tbsp. maple syrup