



German Franks & Beans

Ingredients

- > 2 cans of Navy or Baked Beans – Your preference
- > (3) links **German Brand Franks**
- > 1/3 cup Brown Sugar
- > 1 tsp **Hofmann German Style Mustard**
- > 1 tsp Celery Salt

Directions

- * Use a cast iron skillet to brown or grill some Hofmann German Franks, about 6-8 min.
- * Slice them into disks, cut some of the disks into quarters.
- * Mix the cut up franks into two cans of Navy or Baked Beans stovetop – Try Grandma Brown's Baked Beans a Syracuse favorite.
- * Add a 1/3 cup brown sugar, a teaspoon of Hofmann German Style Mustard, and a teaspoon of celery salt to the beans and franks.
- * Simmer the mixture for 20-25 min stovetop on med (switch to low the last 5 minutes) stirring often or stick the mixture in the oven in a casserole dish and bake for 35-40 minutes at 350°F.

Prep Time

10 minutes

Cook Time

35-40 minutes

Serves

4 people



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