



# Savory Ground Beef and Baked Bean Skillet

## My First Bite of Skillet Magic

I remember my grandma's kitchen. The smell of smoky bacon filled the air. A huge skillet of beans and beef bubbled away. That first sweet and savory bite hooked me. **Ever wondered how to turn simple ingredients into pure comfort?** This dish is my answer. It feels like a warm hug on a cold day. The rich aroma brings everyone to the table. It is perfect for busy weeknights or big gatherings. This meal always makes people smile.

## A Little Kitchen Mishap

My first try did not go perfectly. I was in a hurry and did not drain the

beef. The final dish was a bit too greasy for my taste. I learned to take that extra simple step. **This reminds me that good food needs a little care.** Cooking for others is a true act of love. It is about sharing joy and creating memories. Even small mistakes can teach us something valuable. Now I always drain the beef carefully.

## Why The Flavors Work

This dish is a perfect flavor balance. The smoky paprika and bacon meet sweet molasses. Tangy mustard and ketchup cut through the richness. The textures are just as important. You get creamy beans and crispy bacon bits. **Which flavor combo surprises you the most?** Tell me in the comments below. I love hearing what you think. This mix of tastes is simply unforgettable. It keeps you coming back for another spoonful.

## A Dish With Deep Roots

This skillet meal has a long history. It comes from classic American potluck traditions. Families needed affordable, filling food for big groups. This recipe fits that need perfectly. **\*Did you know baked bean recipes date back centuries?\*** They were a staple for cowboys and pioneers. This version is a more modern take. It adds hearty ground beef for extra protein. What is your favorite potluck dish to share? Let me know your go-to recipe for feeding a crowd.





## Savory Ground Beef and Baked Bean Skillet

**Ingredients:**

<b>Ingredient</b>	<b>Amount</b>	<b>Notes</b>
Ground beef	1 pound	85%-15% blend
Yellow onion	$\frac{3}{4}$ cup	Diced
Green bell pepper	$\frac{3}{4}$ cup	Diced
Baked beans	56 ounces	Two 28-ounce cans (Bush's Original brand)
Barbecue sauce	$\frac{1}{2}$ cup	Sweet Baby Ray's Original brand
Ketchup	$\frac{1}{2}$ cup	
Yellow mustard	$\frac{1}{4}$ cup	
Brown sugar	$\frac{1}{4}$ cup	
Molasses	2 tablespoons	
Worcestershire sauce	1 tablespoon	
Chili powder	$\frac{1}{2}$ teaspoon	
Smoked paprika	$\frac{1}{2}$ teaspoon	
Salt	$\frac{1}{2}$ teaspoon	
Black pepper	$\frac{1}{4}$ teaspoon	
Bacon	$\frac{1}{4}$ pound	4 slices, cut into 1-inch pieces
Green onions	$\frac{1}{4}$ cup	Chopped (optional garnish)

**My Go-To Weeknight Feast**

This dish is pure comfort food. It is smoky, sweet, and totally filling. Your family will ask for it again. Let's get cooking.

See also Watermelon Sangria

**Step 1**

Heat your big oven-safe skillet. Brown the ground beef until no pink remains. Move the beef to a plate. Drain the extra grease. (A hard-learned tip: really drain that fat well. It makes the final dish less greasy).

**Step 2**

Now cook the onion and bell pepper. Sauté them until they get soft. This brings out their sweet flavor. Turn off the stove heat.

**What is the best way to crisp the bacon on top?** Share below!

**Step 3**

Add the beef back to the skillet. Pour in all the beans and sauces. Don't forget the brown sugar and spices. Stir everything together completely.

**Step 4**

Lay the bacon pieces on top. Space them out so they cook right. Bake for one hour until bubbly. The bacon should be perfectly crisp.

**Cook Time:** 1 hour

**Total Time:** 1 hour 20 minutes

**Yield:** 8 servings

**Category:** Dinner, Side Dish

## Three Tasty Twists

This recipe is very flexible. You can change it to fit your mood. Try one of these fun ideas next time.

**Spicy Kick:** Add a diced jalapeño with the bell pepper. Use a spicy barbecue sauce too.

**Turkey Twist:** Swap the ground beef for lean ground turkey. It is a

lighter option.

**Hawaiian Style:** Mix in one cup of crushed pineapple. It adds a sweet tropical flavor.

**Which spin sounds best to you? Vote in the comments!**

## **Serving It Up Right**

This skillet meal is a full dinner. I love it with simple sides. Buttermilk cornbread is my favorite. A crisp green salad works great too. For drinks, try iced sweet tea. A cold beer is also a good match.

See also Presto Pesto Hamburger Mac

**Which would you choose tonight, cornbread or a salad?**





## Savory Ground Beef and Baked Bean Skillet

### Storing Your Savory Skillet

Let this dish cool completely first. Then store it in the fridge for up to four days. You can also freeze it for three months. Thaw it in the fridge overnight before reheating. Warm it on the stove or in the oven until hot. This recipe doubles easily for a big crowd. Just use a bigger pot.

### Quick Fixes for Common Hiccups

Is your dish too watery? Let it simmer longer on the stove. If it is too sweet, add a bit more mustard. For a smokier flavor, use a dash more smoked paprika. My cousin Mike always adds extra bacon. It makes everything better, right? What is your secret ingredient for more flavor?

### Your Questions, Answered

**Can I make this gluten-free?** Yes! Check your labels. Worcestershire sauce often has gluten.

**Can I make it ahead of time?** Absolutely. Assemble it a day early. Just add the bacon before baking.

**What can I use instead of molasses?** Maple syrup works great. It adds a nice rich flavor.

**Can I double this recipe?** For sure. Use a big oven-safe pot or two skillets.

**What other beans work here?** Try pinto or kidney beans. They hold up well. Do you prefer a different bean?



## Share Your Supper Success

I hope this becomes a family favorite. It is perfect for busy weeknights. I love seeing your creations. Please share your photos with me. Tag **Savory Discovery on Pinterest**. Happy cooking! —Elowen Thorn.

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# **Savory Ground Beef and Baked Bean Skillet**

Author: Elowen Thorn



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Cooking Method: [Stovetop](#) [Oven](#)



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Cuisine: [American](#)





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Difficulty: **Beginner**



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Prep time: **20 minutes**



## Savory Ground Beef and Baked Bean Skillet | 20

Cook time: **1 hour**





## Savory Ground Beef and Baked Bean Skillet | 21

Rest time:



## Savory Ground Beef and Baked Bean Skillet | 22

Total time: **1 hour 20 minutes**



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Servings: **8 servings**



## Savory Ground Beef and Baked Bean Skillet | 24

Calories: **kcal**





Best Season: **Summer**

## **Description**

Baked Beans with Ground Beef are hearty, smoky, and loaded with beef,

bacon, and barbecue flavor. Perfect for potlucks or family dinners, this easy recipe works great as a main dish or a filling side!

See also [How to Cook Perfect Bavette Steak](#)

## Ingredients

- ☐ 1 pound ground beef ((85%-15% blend))
- ☐  $\frac{3}{4}$  cup diced yellow onion
- ☐  $\frac{3}{4}$  cup diced green bell pepper
- ☐ 56 ounces baked beans ((two 28-ounce cans (Bush's Original brand))
- ☐  $\frac{1}{2}$  cup barbecue sauce ((Sweet Baby Ray's Original brand))
- ☐  $\frac{1}{2}$  cup ketchup
- ☐  $\frac{1}{4}$  cup yellow mustard
- ☐  $\frac{1}{4}$  cup brown sugar
- ☐ 2 tablespoons molasses
- ☐ 1 tablespoon Worcestershire sauce
- ☐  $\frac{1}{2}$  teaspoon chili powder
- ☐  $\frac{1}{2}$  teaspoon smoked paprika
- ☐  $\frac{1}{2}$  teaspoon salt
- ☐  $\frac{1}{4}$  teaspoon black pepper
- ☐  $\frac{1}{4}$  pound bacon ((4 slices, cut into 1-inch pieces))

### === Optional Garnish ===

- ☐  $\frac{1}{4}$  cup chopped green onions

## Instructions

1. Preheat the oven to 350°F. Place a large oven-safe skillet (12-inch wide by 2-inch deep) onto the stovetop and turn the heat to

medium-high.

2. Once the skillet is hot, add 1 pound ground beef and cook for 6-8 minutes or until browned and no pink remains. Using a slotted spoon, remove the cooked ground beef to a plate and set aside. Drain any excess grease from the skillet. Return the skillet back to the heat on the stove.
3. Add  $\frac{3}{4}$  cup diced yellow onion and  $\frac{3}{4}$  cup diced green bell pepper to the hot skillet. Sauté for 3-4 minutes or until the vegetables are softened and the onions are slightly translucent. Turn off the heat to the skillet.
4. To the skillet of cooked onions and bell peppers, add the cooked ground beef, 16 ounces baked beans,  $\frac{1}{2}$  cup barbecue sauce,  $\frac{1}{2}$  cup ketchup,  $\frac{1}{4}$  cup yellow mustard,  $\frac{1}{4}$  cup brown sugar, 2 tablespoons molasses, 1 tablespoon Worcestershire sauce,  $\frac{1}{2}$  teaspoon chili powder,  $\frac{1}{2}$  teaspoon smoked paprika,  $\frac{1}{2}$  teaspoon salt, and  $\frac{1}{4}$  teaspoon black pepper. Stir all the ingredients together until evenly combined.
5. Top the baked bean mixture with  $\frac{1}{4}$  pound bacon in 1-inch pieces. Be sure that you evenly spread the bacon pieces over the entire surface of the baked bean mixture. Be sure not to overlap the pieces of bacon so that they can cook and crisp well in the oven.
6. Place the oven-safe skillet into the preheated oven and cook the baked beans with ground beef for 1 hour or until the beans are bubbly and the bacon pieces are crisp.
7. Remove the skillet from the oven. Place the hot skillet onto a heat-safe surface. You can garnish the baked beans with  $\frac{1}{4}$  cup chopped green onions before serving.

Keywords: Ground Beef, Baked Beans, Bacon, Skillet, Barbecue