

BAR-B-QUE BEAN BAKE

INGREDIENTS

- 1 pound(s) ground beef
- 1 pound(s) bacon
- 1 large onion, chopped
- 4 Tbsp mustard
- 4 Tbsp molasses or 1/2 cup brown sugar
- 3/4 tsp pepper
- 2 16 oz. cans red kidney beans, with juice
- 2 16 oz. cans pork & beans, with juice
- 2 16 oz. cans butter beans, drained
- 1/2 c ketchup
- 1/2 c bar-b-que sauce
- 1 tsp salt
- 1 tsp chili powder

PREPARATION

Cook bacon, drain and chop. Cook beef and onion. Drain off fat. Mix all of the above ingredients together well. Simmer for 30 minutes stirring occasionally or put in Dutch oven and place on hot coals for 45 minutes, stirring occasionally. (At home, bake 1 hour at 350 degrees). Cut recipe in half for smaller family dish.