

From Jean and Pat's Kitchen

Hearty Baked Beans

Date: 2004

From: Our Own

Ingredients:

½	lb	bacon, chopped
2	lb	hamburger (or sausage)
1	lg	onion, chopped
1	can	kidney beans (16 ounce)
1	can	black beans (16 ounce)
1	can	navy beans (16 ounce)
1	can	pinto beans (16 ounce)
1	lg	belle pepper, chopped
1	cup	barbeque sauce
¼	cup	brown sugar
¼	cup	vinegar (cider vinegar preferred)
1	Tbls	flour (optional)
2	tsp	liquid smoke
1	tsp	salt
½	tsp	black pepper
2	lg	garlic cloves, diced

Instructions:

In 5 qt kettle, brown bacon until crispy; drain well. Add hamburger and onion, brown, and drain well.

Drain and rinse beans in colander. Add to meat mixture, and add remaining ingredients.

Cook on medium-low for 30 minutes.

Notes:

Options:

- The flour thickens the mixture; feel free to delete.
- Instead of cook top, you can bake in oven at 350 for 1 hour.
- The type/kind of bean is not all that important, so we use whatever kind of bean is handy at the grocery store.
- You do not have to drain the beans, but leaving in the canned juices makes the dish runny and dilutes the flavor quite a bit.
- If you like heat, you can substitute three jalapeno peppers for the belle pepper.

The recipe is large (somewhere around 4 quarts), but it freezes very well for several months.

We came up with this recipe after trying to others that were similar. However, the other recipes were too runny and lacking flavor.