



Better Baked Beans

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Categories: Side Dish

Servings: 8

Start to Finish Time: 2 hours 30 minutes

Preparation Time: 15 minutes

Cooking Time: 2 hours 15 minutes

Description: A variation on the baked beans.

Ingredients

4 slice Thick Cut Bacon,
Falls Brand is a good one
5 lg Green Onions with
green tops, diced
28 ozs Bushs Country
Style Baked Beans
15 ozs Bushs Homestyle
Baked Beans
15 ozs Black Beans,
rinsed
1/4 c Jack Daniels
2 T Masterpiece Original
BBQ Sauce

Directions

1. Over medium heat and in a large saucepan, cook the bacon until brown and crispy. Remove from pot and drain on a paper towel and let cool. Reserve the fat.
2. In the same pot and over low heat, saute the diced onion until carmelized, about 15 minutes.
3. Return the bacon to the pot. Add the beans and stir to mix. Bring up to a simmer. Add the Jack Daniels and stir. Add the BBQ sauce and let simmer on low for about 2 hours. Taste and adjust seasonings, if necessary. The longer they simmer, the better they are.