



Hot Pot Barbecued Baked Beans

Hot Pot Barbecue Sauce:

- 1 Tablespoon whole grain mustard or dry mustard
- 1 Tablespoon Worcestershire sauce
- 1/2 to 1 teaspoon salt
- 1/2 cup ketchup
- 3 Tablespoons apple cider vinegar
- 1/2 cup light brown sugar

Mixed Beans:

- 1 (14.5 oz.) can cut green beans
- 1 (15.5 oz.) can red beans or red kidney beans
- 1 (15.5 oz.) can baby lima beans or white beans
- 1 (15 oz.) can pork and beans
- 8 slices smoked bacon
- 1 large onion, peeled, chopped

Prepare Barbecue Sauce: Stir all sauce ingredients in 2 cup bowl or measuring cup; set aside.

Drain and rinse green beans, red beans, and white beans; place in oven proof 3 quart pan or baking dish. Stir in pork and beans.

In 12 inch skillet, cook bacon strips until brown; remove to paper lined plate to cool. Crumble into pieces; set aside.

Cook onions in bacon drippings over medium heat until golden brown. Drain off excess bacon fat. Stir onions and reserved barbecue sauce into beans. Lightly toss in bacon; bake in preheated 325 degree F. oven for 30 to 40 minutes.

Serve warm. Yield: 6 to 8 as side dish

Recipe shared and Inspired by: Jeanne Verville added her own touches to a recipe she found in 1965. Some similar recipes exist but usually add ground meat.

Note from Jeanne: She likes to sauté the onions in olive oil and use a Baco bit product in place of bacon. She added that the recipe can be doubled to serve large parties. The recipe can also be prepared adding more pork and beans or green beans.

About the Recipe: Celebrate your favorite outdoor party with this protein-rich side dish that is so quick and easy to prepare. Barbecued beans pair perfectly with any main course. Enjoy this family-pleasing picnic favorite.