



Southern Country BBQ Baked Beans

Everyone loves maple baked beans at the National Maple Festival

- 1 (15 ounce) can pork and beans
- 1 (22 ounce) can steakhouse grillin' beans
- 1 (16 ounce) can butter beans, drained, rinsed
- 1 (12 ounce) package frozen lima beans, rinsed
- 1/3 cup ketchup
- 1/3 cup favorite barbecue sauce
- 1 Tablespoon French's mustard
- 1/3 cup Burton's pure maple syrup
- 1 Tablespoon molasses
- 1/2 Tablespoon chili powder

Preheat oven to 350-degree F oven.

In a large bowl, combine all ingredients until well mixed and beans are coated with sauce. Place in 3-quart oven safe bowl or pot. Bake in preheated 350-degree F oven for 30 minutes or mixture is hot.

Serve warm. Yield: 12 to 16

Inspired by: Angie's Maple Bacon Baked Beans – Served at the National Maple Syrup Festival

Cook's Note: The Baked Beans served at the Festival contains **cooked ground beef and bacon**. If you are a meat lover, just add them to the bean mixture and extend your cooking time.

About the Recipe: It's a perfect side dish to include for a large party. You can make it vegetarian or add some beef and bacon for the meat lovers. It is a fun recipe filled with all kinds of beans with various flavors and textures. Some dishes are just fun to serve.