

## BBQ Baked Beans

1 tablespoon olive oil  
1 bell pepper, chopped (not green, I usually use red)  
1/2 onion, chopped  
2 cloves garlic, chopped  
2 (28-ounce) cans baked beans  
1/2 cup brown sugar  
1/4 cup molasses  
1/2 – 1 pound of bacon, cooked and crumbled OR 3/4 cup pork/beef brisket, chopped  
1/3 cup BBQ seasoning, recipe below  
1 cup BBQ sauce, recipe below

- ✚ Preheat oven to 275 degrees F
- ✚ In a large pan heat oil over medium heat. Sauté the bell pepper, onion and garlic until softened, about 2 minutes
- ✚ Add the baked beans and remaining ingredients and bring to a low simmer
- ✚ Cover the beans and place in the preheated oven, bake for 45 minutes

### BBQ Seasoning:

1 1/2 cups paprika  
3/4 cup sugar  
3 3/4 tablespoons onion powder

- ✚ Add all ingredients to a bowl and stir until combined. Keep in an airtight container

### BBQ Sauce:

2 cups ketchup  
1 cup water  
1/2 cup apple cider vinegar  
5 tablespoons light brown sugar  
5 tablespoons sugar  
1/2 tablespoon fresh ground black pepper  
1/2 tablespoon onion powder  
1/2 tablespoon ground mustard  
1 tablespoon lemon juice  
1 tablespoon Worcestershire sauce

- ✚ In a large saucepan, combine all ingredients. Bring mixture to a boil, reduce heat to a simmer. Cook uncovered, stirring frequently, for 1 hour 15 minutes

Yield: 3 1/2 cups