

RECIPE

Casey's Baked Beans

Hands down this is my favorite bean recipe to make at home....don't cringe on the pineapple—this isn't pizza. It's the perfect blend of sweetness, saltiness and heat to make you the talk of the BBQ!



INGREDIENTS

55 oz can baked beans
(preferably Bushes)
8 strips bacon – cut in 1/2
squares
1 large onion – diced
1 bell pepper – diced
1 – 2 Jalapeños – diced
(adjust to your heat
preference)
1 cup dark brown sugar
1 cup ketchup
1 tablespoon dry mustard



PREPARATION

- Add the Beans to an aluminum pan
- In another pan, cook the Bacon until Brown not crispy then add to the beans
- Sauté the onions, bell pepper & jalapeños in the bacon grease then add to the beans
- Add the remaining ingredients and mix well
- Cook for 2.5 - 3 hrs. on the smoker @ 250 degrees
- Stir about every 30 minutes

OVEN - cook the same way or 1 hour at 350 degrees, but much better on the smoker

NOTES:

- I usually make this in a high sided **8x11 aluminum pan**
- **Jalapenos** – seeded for just the flavor or not seeded if you like it spicy

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