

TIM FARMER'S COUNTRY KITCHEN

BAKED BEANS III

6-7 slices of bacon, cooked & crumbled
1/4 bell pepper, chopped
1/4 onion, chopped
Bacon grease
28 ounces pork and beans
1/4 cup bbq sauce
Dry rub
Sprinkle of brown sugar
2 tablespoons sorghum or molasses



Cook bacon until done. In grease, cook onions and peppers for a few minutes until soft. Crumble bacon and stir in beans with the onions and peppers. Add a little bacon grease and stir to combine. Add in rest of ingredients and stir well. Put in 350 oven for 2 hours, stirring as needed.