

TIM FARMER'S COUNTRY KITCHEN

BEANS - SORGHUM II

*3 slices of bacon
1/2 onion, chopped
1/4 green pepper, chopped
1/4 red pepper, chopped
4-5 cups pork and beans
1/2 cup sorghum
1/3 cup brown sugar
1 tablespoon Worcestershire sauce
1/2 teaspoon dry mustard*



Cook bacon until crisp. Remove and drain on paper towel. In remaining bacon grease, cook onions and peppers until soft. Stir in beans and rest of ingredients until combined. Crumble bacon and stir back on. Place in dutch oven uncovered on smoker for 30-45 minutes.