

Susie-Minnesota

Best Barbecued Beans on the Planet

Method: Indirect grilling

Serves: 12 to 16

- 1 pound cooked bacon cut into ¼" slivers
- 1 can black beans
- 1 can dark red kidney beans
- 3 cans (each 15 oz) baked beans
- 1 large sweet onion, finely chopped
- 1 red bell pepper, cored, seeded and finely chopped
- 1 poblano pepper or green bell pepper, seeded and finely chopped
- 4 cloves of garlic, minced
- 3 to 6 jalapeno peppers, seeded and diced
- 2 cups sweet red barbecue sauce
- 1½ cups firmly packed brown sugar
- ½ cup Dijon mustard
- 2 teaspoons liquid smoke
- Coarse salt and black pepper (to taste)

You'll also need:

1 large (turkey size) aluminum foil pan:

Mix all items together and cook on medium grill for 1½ to 2 hours.

The Pipestone Veterinary Clinic and Pipestone System are not liable for any recipes.