

**\* Barbecue Beans**

[Reproduced courtesy of JHR, aka The Warlock]

1/4 Cup bacon grease

1 Cup chopped onions

1 Cup cooked bacon - lightly cooked, not "shattery"

1 Cup ketchup

1/3 Cup prepared yellow mustard

2 tsp liquid smoke

2 tsp Tabasco sauce

1 tsp garlic powder or garlic juice

½ Cup brown sugar

¼ Cup vinegar

2 28 oz. cans baked beans, or equivalent large can. Campbell's or VanCamp's are good.

Using at least a 9" skillet, preferably cast iron, or a shallow, thick-bottomed kettle, melt and heat the bacon grease. Add onions and cook until transparent. Add cooked bacon. Cook until bacon has absorbed juices. Add all other ingredients *except* beans. Mix thoroughly, and cook until well blended - about 5 to 10 minutes. Taste, and adjust seasoning if desired. Add beans and stir, mixing thoroughly. Ready to eat when heated through. It is even better when refrigerated overnight and reheated the next day. With some salad or slaw, and bread, this is a meal in itself. Barbecued Beans 'n Dawgs may be made by substituting 8 hot dogs cut into 1/2" pieces for the bacon.

**ENJOY!**