

# Baked Beans

Every backyard barbeque needs baked beans, right? So, everyone needs a baked bean recipe. Since Jay from Bush's Beans isn't letting Duke talk, we'll share our recipe. We're not sure who started making this recipe first, because we kind of all make it, with our own little twist of course, but we think it was Nana. It is delicious when a pound of breakfast sausage is added or used instead of ground beef. If you want this dish to feed a few more people, you can always just add a can or two of pork and beans.

## Ingredients

- 1 pound ground beef, browned and seasoned (optional)
- 1 pound bacon, cooked (optional)
- 1 - 15.5-ounce can navy beans
- 1 - 15.5-ounce can kidney beans
- 2 - 15-ounce can pork and beans
- ½ cup brown sugar
- ½ cup ketchup
- ½ cup barbeque sauce
- 1 teaspoon dried mustard
- ¼ teaspoon pepper
- ¼ teaspoon salt
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- 1 medium onion, diced



## Instructions

- ❖ Preheat oven to 350 degrees Fahrenheit.
- ❖ Spray a 9x13 with cooking oil.
- ❖ *(If you don't use ground beef, you may need to drain the navy and kidney beans.)*
- ❖ Mix all the ingredients in a large mixing bowl then pour into the prepared 9x13.

  
*Nana's Kitchen*  
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."  
Psalm 34:8