



Barbecue Baked Beans



1 lb. bacon

1/2 onion, chopped

1/3 c finely chopped green pepper

2 28-oz. cans pork & beans

3/4 c ketchup

3/4 c barbecue sauce

2 t Worcestershire sauce

1 T mustard

1 c brown sugar

Cook and crumble bacon, reserving 2 tablespoons drippings. Refrigerate bacon until ready to use. Cook green pepper and onion in bacon drippings in skillet over medium heat 5 minutes, stirring occasionally. Meanwhile, in crock pot mix pork and beans, ketchup, barbecue sauce, Worcestershire sauce, mustard, and brown sugar. Stir in green pepper and onions. Cook on low for 3-4 hours. Right before serving, stir in crumbled bacon. Serve warm. Great reheated the next day.