

Baked Beans That Are Slightly Better Than the Best BBQ Beans On the Planet

Ingredients:

- 1 pound bacon cut into 1/4-inch slivers and fried
- 1 can (15 ounces) black beans (drained, rinsed and air-dried)
- 1 can (15 ounces) dark red kidney beans (drained, rinsed and air-dried)
- Bush's Original Baked Beans (28 oz can + 15 oz can)
- 1 large sweet onion, finely chopped
- ½ anaheim chili (blistered, peeled and finely chopped)
- ½ poblano chili (blistered, peeled and finely chopped)
- 5 cloves garlic, minced
- 2 cups Sweet Baby Ray's original barbecue sauce
- 1 ½ cups firmly packed light brown sugar
- ½ cup Dijon mustard



Method:

Stir everything up in a large turkey pan, cover in foil, and cook at 350° for 1 hour.

Variations:

These beans are pretty darn sweet. If they're too sweet for you, try going with a neutral or spicy BBQ sauce, rather than Sweet Baby Ray's.

If you like your beans spicy, go with a full anaheim and poblano chili. Combine with a spicy BBQ sauce (as noted above) to take it to the next level.

If you have access to a smoker, throw them in there with a little bit of pecan for about 30 minutes before moving them to the oven.