

Alice's Carolina Baked Beans

Beans Drain 1 large can of baked beans. Set aside.

Meat Brown 1 pound of hamburger and
1/3 pound of thick-sliced bacon, cut into inch-long pieces,
in a skillet. Drain and set aside.

Veggies Dice 1 onion,
1 bell pepper, and
5 stalks of celery, with leaves.
Sauté' together until slightly softened. Drain and set aside.

Sauce Mix together 1 cup of ketchup-based barbeque sauce,
1/2 cup of mustard-based barbeque sauce,
2 T Worcestershire sauce, and
2 T dark brown sugar.

Combine all ingredients in a baking pan. Bake, covered, at 225 degrees for several hours or at 350 degrees for one hour.

Note about ingredients: I use Bush's Traditional Baked Beans, Bull's-Eye Barbeque Sauce and Maurice's Barbeque Sauce. _____