

Betty's Barbecue Bean Bake Recipe



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In this video, Betty demonstrates how to make her homestyle Barbecue Bean Bake. It can be a stand-alone meal, or a side dish. It is full of wonderful flavors and spices. You'll love it!

Ingredients:

- 1/2 pound lean ground beef
- 1 large onion, finely chopped
- 1/4 cup ketchup
- 1/4 cup barbecue sauce (I used K.C. Masterpiece; use your favorite bottle or homemade sauce.)
- 1/2 teaspoon salt
- 2 tablespoons prepared mustard
- 2 tablespoons molasses
- 1/2 teaspoon chili powder
- 1/2 to 1/2 teaspoon black pepper
- 15 oz. can pinto beans (with juice)
- 15 oz. can pork and beans (with juice)
- 15 oz. can butter beans (with juice)
- 6 to 8 slices of crisp, cooked bacon, crumbled
- 1/2 cup brown sugar (optional) (This was not in the video, but I added it in later and reheated the entire pot of BBQ beans, and it was much better! I think you'll want to add it in!)

Brown the ground beef, together with the chopped onion, stirring constantly (about 5 minutes), until the beef no longer shows any pink and the onions are softened. Pour the meat mixture into a large oven-proof bowl or pot. Add in all of the other ingredients. Mix well. Cover the baking dish with a lid or with aluminum foil. Bake at 350 degrees for 1 hour. (Remove the lid or foil after 45 minutes, and stir.) These are simply the best tasting BBQ beans you can find anywhere!