

# Betty's Hot and Saucy Baked Beans



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In this video, Betty demonstrates how to make Hot and Saucy Baked Beans. These are a combination of canned baked beans and canned black beans, mixed with browned pork sausage, bottled barbecue sauce, dark brown sugar, yellow mustard, black pepper, red pepper, and garlic powder. These are quite spicy, but you can tone that down by cutting back on the red pepper!

## Ingredients:

- ½ pound pork uncooked pork sausage
- 28-oz. can baked beans (I used "Original" flavor, but you may choose any flavor you like.)
- 15-oz. can black beans, drained
- 1 ½ cup barbecue sauce (I use a local sauce [Ale-8-one], but any sauce will be fine.)
- ¼ cup firmly packed dark brown sugar
- 1/8 cup (1-oz.) prepared yellow mustard
- ½ teaspoon ground black pepper
- ¼ teaspoon ground red pepper (Use less if you want the beans to be less spicy!)
- ½ teaspoon garlic powder

In a deep skillet, brown ½ pound pork sausage, until crumbly and no longer pink. Drain off any excess fat. Stir in a 28-oz. can baked beans, 15-oz. can drained black beans, 1 ½ cup barbecue sauce, ¼ cup firmly packed dark brown sugar, 1/8 cup yellow mustard, ½ teaspoon ground black pepper, ¼ teaspoon ground red pepper (or less), and ½ teaspoon garlic powder. Pour mixture into an appropriately-sized ovenproof casserole dish. Bake at 350 for 45 minutes, or until thickened and bubbly. These will be great with homestyle fried chicken! Enjoy! --Betty ☐