

Land Your Man Baked Beans

Ingredients:

- 2-28 oz cans original baked beans *or pork n beans*
- 1 large finely chopped sweet onion
- 1 large finely chopped green bell pepper
- 1 1/2 lb hamburger (*ground turkey or pork will work too*)
- 1/3 c ketchup
- 2 T. yellow mustard *or dry mustard*
- 4 T. light brown sugar
- 3 T. hot sauce
- 6 slices of bacon
- 1 pkg taco seasoning

Directions:

Preheat oven to 375 degrees.

Brown the hamburger.

Add taco seasoning while browning beef.

Drain beef and set to the side.

Combine beans, onions, peppers, ketchup, mustard, brown sugar & hot sauce in a large casserole dish.

Add seasoned meat to the bean mixture.

Layer the bacon on top of beans.

Cover dish with aluminum foil, leaving a corner folded back for venting.

Bake for about 1 hour.

Remove foil and continue baking about 30 minutes or until bacon is brown and excess liquid has been cooked out.

Serve with Mac-N-Cheese, slaw, and rolls. Enjoy!