

Keri's Hog-Apple Baked Beans

3 or 4 slices bacon, diced
2 28-oz cans Bush's Original Baked Beans
1/2 c. Blues Hog BBQ Sauce (or other sweet-spicy favorite)
1 lb. smoked leftover smoked pork or beef, more or less, or 1
lb crumbled cooked pork sausage
1 can apple pie filling
1 medium onion, chopped
1/2 green pepper, chopped
1/2 c. brown sugar
2 Tbsp. Worcestershire sauce
2 Tbsp. Mustard (prepared)
1/2 tsp chipotle or cayenne powder (optional, to taste*)
1 tsp Blues Hog barbecue rub (or your favorite de jour)

Brown bacon, and sauté onion and green pepper in bacon grease. Mix in remaining ingredients. Bake in 13X9 inch pan at 325° for 1 hour, or simmer on stovetop in large pot for 30 minutes if you don't have time to do them in the oven.

Serves 12.

For my family, I like to run a sharp knife through the can of pie filling several times to cut it into smaller chunks.

Also when I don't have any smoked meat and have to use sausage, I use hot breakfast sausage.