

BBQ Baked Beans

2 lbs navy beans
8 slices hickory bacon, cut crosswise into thin strips
2 cups chopped onion
2 large garlic cloves, peeled and minced
1-1/2 cups ketchup
2 cups dark brown sugar, packed
2 tsp mustard powder
2 tbs red chili powder, ground



Remove foreign objects from beans. Place beans into large pot, cover with water and soak overnight. Pour off water, replace with fresh water. Cook beans over medium-high heat until tender. Remove from heat, drain water and set pot aside. Preheat oven to 325F. Fry bacon strips over medium heat. Cook and stir about 3 mins. until lightly browned. Add onion and garlic. Stir until onions are transparent. Pour bacon and onion mixture and grease into large mixing bowl. Add ketchup, brown sugar, mustard powder and red chili powder. Pour in beans. Combine and mix all ingredients. Pour baked beans mixture into large 4 qt. baking dish. Bake uncovered for 3 hours until done.

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