

Chuck Wagon Beans

Serves 12

Ingredients

1 (20 oz) can Baked beans
1 (16 oz) can Butter beans, rinsed and drained
1 (16 oz) can Kidney or Red beans, rinsed and drained
1 (16 oz) can Black beans, rinsed and drained
1 (20 oz) can Crushed pineapple, drained
1 ½ cup Prospector's Pick BBQ Sauce
½ cup Molasses
3 Tbl. Gold Rush BBQ and Dipping Sauce
6 slices Bacon, thick cut, cooked, crumbled (divided – reserve ¼ of the amount for topping)
1 (6 oz) can French's Fried Onions (divided – reserve ¼ of the amount for topping)
Salt and pepper to taste

1. Preheat oven to 350F.
2. In a large bowl combine all ingredients reserving ¼ of the bacon and ¼ of the fried onions. Pour into a 9 x 13 casserole dish and sprinkle with reserved bacon and onion. Cook for about 1 hour or until beans are hot and bubbly.