

Best in the West Barbecue Beans

- 1 lb. ground beef
- 1 lb bacon chopped
- 1 onion chopped
- ½ cup ketchup
- ½ cup barbecue sauce
- 1 tsp salt
- 4 tbsp prepared mustard
- 4 tbsp molasses
- 1 tsp chili powder
- ¾ tsp black pepper
- 2 - 16 oz cans red kidney beans
- 2 - 16 oz cans pork and beans
- 2 - 16 oz cans butter beans

Brown ground beef, bacon and onion. Drain excess fat. Combine and add all other ingredients except the beans, stir well. Add beans and combine thoroughly. Bake for 1 hour at 350 degrees. Makes 20-24 servings.