

Glorified Baked Beans

- 8 ounces (pepper, if possible) bacon, diced
- 2 pounds lean ground beef
- 1 large onion, chopped
- 2 (16 oz.) cans kidney beans, rinsed and drained
- 1 (16 oz.) can small white beans, rinsed and drained
- 2 (16 oz.) cans pork and beans
- 1 (16 oz.) can black beans, rinsed and drained
- 1 cup ketchup
- 1 cup packed brown sugar
- 2 Tablespoons white vinegar
- 1 Tablespoon Dijon mustard
- 2 Tablespoons dark molasses
- 1 Tablespoon honey
- Salt to taste

Heat oven to 300°F.

In a large, deep skillet, cook the bacon until crisp. If grease has accumulated drain the pieces on paper towels and wipe the skillet. Add the beef and onion to the skillet and cook until the beef is browned and the onion is soft. Drain fat if needed.

Turn off the heat. Add the bacon back to the skillet. Add all of the beans.

In a separate bowl, mix the remaining ingredients with a whisk. Add to skillet and stir to coat the beans and meat.

Pour the mixture into a 9x13 glass or ceramic baking dish. Bake for an hour or until beans are as thick as desired.

NOTES:

1. Recipe can be halved for smaller gatherings ... just bake it in a square baking dish.
2. You can use any combination of beans that you like. Ex: If you don't like kidney beans, just add more of a kind that you do like. No harm done.
3. If you don't have a large, deep skillet, use a Dutch oven. The point is to not dirty more dishes than necessary ... so cook in something large enough to allow for mixing everything together later.
4. Perfect for potlucks or picnics.
5. Omit the ground beef and serve alongside grilled hamburgers or barbecued chicken.
6. Omit both the ground beef and bacon for a vegetarian option.