

Best in the West Beans:

Ingredients

- 1 lb extra lean **ground beef**
- 1 lb **bacon**, chopped
- 1 **onion**, chopped
- ½ cup **ketchup**
- ½ cup **barbecue sauce**
- 1 teaspoon **salt**
- 4 tablespoons **yellow mustard**
- 4 tablespoons **molasses**
- 1 teaspoon **chili powder**
- ¾ teaspoon **pepper**
- 2 (16 ounce) cans **kidney beans**, drained
- 2 (16 ounce) cans **pork and beans**
- 2 (16 ounce) cans **butter beans**, drained

Directions

1. Brown beef, bacon, and onion in large skillet. Drain.
2. Combine all ingredients except beans, mix well.
3. Add beans and stir gently.
4. Bake one hour in a 325 to 350 degree oven (or until hot and bubbly).
5. This recipe can easily be cut in half since it makes a rather large batch. Or freeze part of the recipe (before cooking) to take out another time to cook and eat.