

Bone Suckin' Baked Beans - Kentucky Style

Bone Suckin' Sauce, 1 cup

Ground Beef 1/2 lb.

Onion, 1 Small Diced

Bell Pepper, Diced

Liquid Smoke, 1 tbs.

Worcestershire Sauce, 2 tbs.

Sorgham Molasses, 3/4 cup

Pork-n-Beans, 4 cans

Brown beef with onion and bell pepper, add liquid smoke and worcestershire sauce and allow to cook slowly into beef, add pork-n-beans, stirring all the while. Add sorgham molasses and Bone Suckin' Sauce. Cook very slowly stirring often on med to low heat. It's best to cook in cast iron dutch oven placed inside pit while cooking ribs or chicken or whatever you happen to be cooking.

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