

Après Ski Baked Beans

Colorado Classique

10 servings



½ pound bacon	2 tsp. dry mustard
2 large onions, minced	1 tsp. garlic powder
1 pound Canino's Hot Italian Sausage, casings removed	2 tsp. salt, optional
1 cup brown sugar	2 15 oz. cans kidney beans, drained
1 cup ketchup	2 15 oz. cans butter beans, drained
1/3 cup vinegar	2 15 oz. cans pork'n beans
	1 15 oz. can lima beans, drained

Brown bacon in a skillet. Remove bacon and drain off excess fat. In same skillet, fry onions in remaining bacon fat until softened; set aside. Add sausage to pan and cook until browned. Mix in brown sugar, ketchup, vinegar, mustard, garlic powder, and salt. Simmer for 30 minutes.

Preheat oven to 325 degrees. Combine sausage mixture with crumbled bacon, onions, and all canned beans. Transfer to a large baking dish. Bake for 2 hours.

(Beans can be cooked in a crock pot instead of baking)