

# Rick's World Famous Beans

## Recipe

1 pound great northern beans  
1/2 cup molasses  
3/4 cups barbecue sauce  
    (I use KC Masterpiece)  
2 1/2 cups dark brown sugar  
1/4 cup ketchup  
1/2 cup onion, chopped  
1/8 cup bell pepper, chopped  
1/2 tablespoon prepared mustard  
1/2 tablespoon apple cider vinegar  
1/2 tablespoon salt  
3/4 tablespoon black pepper  
2 cups chopped brisket burnt ends, rib tips, or  
other meat – smoked is best

Soak/Cook Beans until tender according to package instructions. Put all ingredients except beans into bowl and mix thoroughly. Pour into beans and liquid and mix. Bake 250-275 for 5-8 hours, stirring from time to time.