

RICK'S WORLD FAMOUS BAKED BEANS RECIPE

(UPDATED 04/04/08)

1 POUND NAVY BEANS
1/2 CUP ONION, CHOPPED
1/2 CUP MOLASSES
2 1/2 CUPS DARK BROWN SUGAR
1/4 CUP KETCHUP
2 TABLESPOONS BELL PEPPER, CHOPPED
1 1/2 TEASPOONS PREPARED MUSTARD
1 1/2 TEASPOON APPLE CIDER VINEGAR
1 1/2 TEASPOON SALT
1/2 TEASPOON BLACK PEPPER
3/4 CUP BARBECUE SAUCE
2 CUPS CHOPPED BRISKET BURNT ENDS
(DON'T OVERDO THE BURNT ENDS)

SOAK/COOK BEANS UNTIL TENDER. PUT ALL INGREDIENTS EXCEPT BEANS INTO BOWL AND MIX THOROUGHLY. POUR OVER IN BEANS AND LIQUID AND MIX. BAKE 250-275 FOR 4-6 HOURS.