

Cowboy Flavor American Baked Beans

Main Ingredients

- 4 slices thick cut Bacon (diced)
- 1 Medium Onion (chopped)
- ½ Green Bell Pepper (chopped)
- 27 ounces sizes Bush's Baked Beans
- ½ cup Barbecue Sauce (Kinders, Cosmos Q, or Sweet Baby Rays recommended)
- 1 pound Beef (You can substitute Elk, Venison, or a mix of Ground Italian Sausage)
- 15 ounces sizes Apple Pie Filling (What's better in America than Apple Pie?)
- ½ cup Brown Sugar (Hot Honey is a good substitute)
- 2 tablespoons Worcestershire Sauce
- 2 tablespoons Mustard
- 1 Fresh Jalapeno with seeds
- 2 teaspoons of your favorite Rub (I like Cowboy Flavor spice blend, Chad Mendes Provider Rubs, or Comos Q)

Directions

1. Combine ALL ingredients in a foil pan or a Dutch Oven and stir together.
2. Put on the smoker at 300 for 30 to 40 minutes or until all ingredients are blended.
3. Serve hot and enjoy the American Awesomeness!!!

Notes: We recommend use of a smoker as opposed to an oven as the smoker will add more flavor than an oven.