

Abby ain't here beans

Ingredients

- 6 Slices thick cut bacon
- Ranch style beans
- Vandecamps pork 'n' beans
- 1 Medium yellow onion diced
- 1/2 to 1 Tablespoon yellow mustard
- 1/2 to 2 Cups light brown sugar
- 1/2 to 1 Cup BBQ sauce

Directions

1. Cut the bacon into 1-inch pieces. Add to a skillet and cook over medium-high heat until about $\frac{3}{4}$ done. Set aside.
2. Using a colander, drain the juices from the beans. Add to a 12-inch Dutch oven.
3. Stir in the chipotle peppers, to taste. Stir in the onion, mustard and brown sugar and BBQ. Adjust taste, if needed.
4. Cook over coals until the mixture reaches a boil, let simmer a few additional minutes and the mixture thickens just slightly. Serve warm with a slotted spoon.