



Craig's Baked Beans (Cast Iron optional)

½ pound bacon (coarsely chopped)

1 large yellow onion (coarsely chopped)

3 tbsp. Wrights liquid smoke (I don't measure, close counts)

1 28 oz. can Original Bushes baked beans

½ cup catsup

1 cup barbeque sauce

2-3 tbsp. to taste Worcestershire sauce (add more if you like tangy)

½ cup brown sugar (If they aren't slightly sweet to taste, add more)

Cook bacon till just past limp, my Wife says drain the bacon. If you do, please remove my name from the recipe (Pork fat rules), add onion and cook till translucent. Add liquid smoke, turn to low for 5 minutes. Add remaining ingredients and taste, feel free to adjust to your taste (I do). Cook on low stirring to keep from sticking as long as the people smelling it will let you. I want a spoon to stand on its own in mine.

Doubling batch works well in a 12 inch Dutch Oven.