

Pineapple Dr. Pepper Beans

Dave Moritz

Makes 10 servings.

1/2 pound Smoked bacon, sliced	1/2 cup Tomato paste
1 large Yellow onion, diced	1/2 pound Summer sausage, sliced
2 Bell peppers, diced	1 cup Brown sugar
1 cup Mushrooms, chopped	1 cup Medium Pace Picante Sauce
4 cloves Garlic, minced	1 16 oz can Pineapple tidbits, drained
2 28 oz cans Pork and beans	1 can Dr. Pepper
2 Tomatoes, diced	

1. Heat a 12" Dutch oven using 18-20 briquettes on bottom until oven is hot.
2. Slice bacon into 1/2" strips then fry in preheated oven until crisp.
3. Add onions, bell peppers, mushrooms, and garlic and continue cooking until tender.
4. Add remaining ingredients.
5. Reduce briquettes on bottom to 12-14.
6. Cover and simmer 30 minutes, stirring every 10 minutes.

Side Dishes