

BAKE BEANS FAMILY SIZE



Ingredients:

- 2-55 oz. cans of Bush's Original Baked Beans (Drained)
- 16 oz. of Brown Sugar
- 2 Cups OF Masterpiece Original BBQ Sauce
- 1/2 Cup of Worcestershire Sauce
- 6 Green onions diced small
- 1 Bell Pepper, diced
- 10-12 Hot Links sliced and diced or Evergood Pineapple sausages
- 2 Pounds of ground Turkey.
- Garlic Powder (to your own taste)
- McCormick's Grill Mates Barbeque Seasoning

Cut the HOT LINKS into small pieces. Sauté until brown. Drain excess grease and sit aside.

Cook the Ground Turkey until done. Then add Bell pepper, Green Onions and Garlic Powder to your taste. Next add a little seasoning salt to taste. Just make sure that the ground turkey has a good taste to it. But not salty. (I season my turkey with McCormick's Grill Mates Barbeque Seasoning)

Now add the Hot Links to the Ground Turkey mixture. Mix well. Sit aside.

Combine Brown Sugar, BBQ Sauce And Worcestershire Sauce in a bowl, mix well and sit aside. If the mixture seems to thick, it's okay to place the bowl in the microwave for a minute, then you will be able to stir it easily.

In large mixing bowl place drained Baked Beans, Next add Brown Sugar Sauce and mix all together. Optional, add 2 to 4 Tablespoons of Kahlua. Now add Hot Links and Ground Turkey mixture and mix together. Stir until completely mixed. Place in pan and bake.

If not using a foil throw away pan, you can spray your glass dish with some PAM, to keep the beans from sticking.

BAKE AT 350° FOR 45 - 60 MINUTES. The longer you bake them the thicker they will get.

You can reduce this recipe by half and still have 6-8 nice servings. The original recipe can also be a one dish meal on a camping trip, serving 12-16 people.

Another great recipe from

ThePharrSide

