

Smokin' Joe Lasher's Apple Pie Baked Beans

Prep Time: 15 mins

Cook Time: 45-60 mins

Servings: 12

Ingredients:

- 2 28 oz cans Baked Beans
- 1 14 oz can Apple Pie Filling
- 1 lb breakfast sausage
- ½ lb chopped bacon
- 1 medium onion, chopped
- 1 red bell pepper, chopped
- 1 jalapeno, diced
- 1 cup light brown sugar
- 16 oz thick BBQ sauce
- 1 tbsp prepared yellow mustard
- 1 tbsp Worcestershire sauce
- 2 tbsp of Smokin' Joe Lasher Bad Boy Rub

Instructions:

1. Preheat oven or smoker to 375° F
2. In large Dutch oven, bacon until desired doneness.
3. Add breakfast sausage, onion, bell pepper, and jalapeno and cook until sausage is browned. Remove from heat.
4. Drain cans of beans and add to sausage mixture.
5. Add apple pie filling and stir to combine.
6. Add BBQ sauce, brown sugar, mustard, Worcestershire sauce, and Bad Boy Rub and stir to combine.
7. Place on smoker or in oven for 45 minutes to an hour, stirring occasionally.
8. Serve warm with your favorite BBQ menu!