
Mom's Spicy Baked Beans

1 lb. (2 ½ cups) Navy beans or Great Northern beans
1 tbsp. Mike's Red Spice BBQ Rub
¼ cup Mike's Gourmet Steak sauce
½ tsp. dry ground mustard
¼ cup fresh chopped Purple onion
¼ cup fresh chopped Bell pepper
¼ tsp. dry ground cloves
1 cup firmly packed dark brown sugar
5oz. salt pork

Soak beans overnight in water. Simmer over low heat 1 hour.

At end of hour, mix salt, sugar, mustard, cloves, peppers and onions and stir into beans.

Transfer mixture to 2 ½ qt. pot. Bury salt pork in beans.

Add boiling water to bring liquid to surface.

Stir in Gourmet Steak Sauce.

Cover and bake in oven at 300°F 6-7 hours, occasionally stirring slowly to break beans from contact with the sides of the pot.

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