

HOG APPLE BAKED BEANS

Ingredients

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| 4 slices bacon, diced | 1 medium onion, chopped |
| 2 cans (27-ounce each) baked beans | ½ green bell pepper, chopped |
| ½ cup sweet-spicy BBQ sauce | ½ cup brown sugar |
| 1 lb leftover smoked pulled pork or beef, or crumbled cooked pork sausage | 2 Tbsp Worcestershire sauce |
| | 2 Tbsp mustard, prepared |
| 1 can (15-ounce) apple pie filling (cut apples into small pieces) | 1 tsp chipotle or cayenne powder (optional, or to taste) |
| | 1 tsp BBQ rub |

Directions

1. Brown bacon, and sauté onion and green pepper in bacon grease.
2. Mix in remaining ingredients.
3. Bake at 325 degrees for 1 hour, or simmer on stovetop in large pot for 30 minutes if you don't have time to do them in the oven.