

Baked Apple Beans

Makes: 8, 6 oz. portions

Ingredients:

Canned Pinto Beans, drained & rinsed: 12 oz.

Canned Red Kidney Beans, drained & rinsed: 12 oz.

Granny Smith Apples, small diced: 7 oz.

Green Bell Peppers, small diced: 3 oz.

White Onions, small diced: 2 oz.

Yellow Bell Peppers, small diced: 3 oz.

Fresh Green Onions, thinly sliced: 2 Tbsp.

Fresh Peeled Garlic, chopped: 1 ¼ tsp.

Light Brown Sugar: ¼ cup

Sweet Baby Rays BBQ Sauce: ¼ cup

Honey: 1 Tbsp.

Molasses: 1 Tbsp.

Apple Cider Vinegar: 1 Tbsp.

Granulated Garlic: 2 Tbsp.

Onion Powder: 1 Tbsp.

Smoked Paprika: 1 ¼ tsp.

Ground Celery Seed: ½ tsp.

Kosher Salt and Black Pepper: Dash, to taste

Instructions:

1. Combine all ingredients in a mixing bowl. Mix well and transfer to a pan.
2. Bake or smoke uncovered at 300°F for 1 hour.
3. Serve warm.