

Trail Boss Smoked BBQ Beans

I can't imagine a BBQ meal without beans. There are as many recipes for them as there are Grandmas and Uncles! This is a quick version that gives the impression of all day cooking, only you will know it's just skill!

Ingredients:

- 2 – 16 oz. cans of baked beans (Drain sauce out of cans and discard.)
- 1 1/2 cups of your favorite BBQ sauce
- 1/2 cup packed brown sugar
- 1/3 cup chopped onion
- 1/4 cup Cucamonga Cattle Co. Trail Boss BBQ Rub
- 1 1/2 cup chopped **smoked pork or brisket

(Or you can use 5 strips of cooked bacon)

Serves 8 – 10

Directions:

1. Combine beans, BBQ sauce, meat and onions in an aluminum-baking pan. Sprinkle brown sugar and Cucamonga Cattle Co. Trail Boss BBQ Rub on top.
2. Place in smoker Uncovered at medium heat (225°F- 275°F.) for about 90 minutes or until heated though. You can also use your oven if you don't have a smoker available. Increase oven temperature to 325°F and Cover the beans with foil for the first 30 minutes of cooking, then remove for remainder. the cook time stays the same.

*****Next time you smoke a pork shoulder or brisket put some away in a freezer bag for use in your beans***