

This is a sweet baked bean that is great as a main course or with a ham or barbecued ribs. It's a big hit at outdoor cookouts, potlucks, and on camping trips.

### Ingredients

1/2 pound hamburger  
1/2 pound chopped bacon  
1 medium onion, chopped  
One 16-ounce can pork & beans  
1 can kidney beans  
1 can butter beans  
1/3 cup brown sugar  
1/3 cup granulated sugar  
1/4 cup BBQ sauce  
1/4 cup ketchup  
1/2 teaspoon chili powder  
1 Tablespoon prepared mustard

Brown hamburger, bacon, and onion. Drain. Drain the liquid from the butter and the kidney beans, add to meat mixture along with the pork and beans. Mix sugars, BBQ sauce, ketchup, chili powder, mustard, and small amount of ground pepper. Add to meat and bean mixture. Mix well and pour into sprayed 9 x 13 inch pan. Bake at 350 degrees for 1 hour.

Serves: 8