

Hot Momma Beanie Weenies

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INGREDIENTS

- 4 Strips Bacon
- 1 Small Onion, diced
- 1 Large Can Bush's Baked Beans
- 1 Can Black Beans, drained, rinsed
- $\frac{1}{4}$ Cup Ketchup
- $\frac{1}{4}$ Cup BBQ Sauce
- $\frac{1}{4}$ Cup Brown Sugar
- 1 tsp Hot Momma Seasoning, mild or fiery
- 6 Beef Franks, $\frac{1}{2}$ – 1" slices

DIRECTIONS

Slice bacon into 1" strips. Fry until crisp in a large iron skillet or ovenproof pan. Drain all but 1 tsp of bacon fat. Set bacon aside. Add onion and sauté in fat until softened. Add beans, ketchup, BBQ sauce, sugar, seasoning and bacon to pan. Stir to mix evenly. Cover with aluminum foil. Bake 325* for 1 hour. Uncover and cook for additional 30 minutes. Stir in beef franks and bake 10 minutes. Salsalente!