**BEST BAKED BEANS EVER RHEE DRUMMOND**

**Ingredients**

* 8 slices bacon, halved
* 1 medium onion, chopped
* 1/2 medium green pepper, chopped
* 3 28-oz. cans pork and beans
* 3/4 c. barbecue sauce
* 1/2 c. brown sugar
* 1/4 c. distilled or cider vinegar
* 2 tsp. dry mustard or 2 tbsp. Dijon

**Directions**

* 1. Adjust oven rack to lower-middle position and heat oven to 325°.
	2. Fry bacon in large, deep sauté pan until bacon has partially cooked and released about 1/4 cup drippings. Remove bacon from pan and drain on paper towels.
	3. Add onion and pepper to drippings in pan and sauté until tender, about 5 minutes.
	4. Add beans and remaining ingredients to pan; bring to a simmer. (If pan is not large enough, add beans and heat to a simmer then transfer to a large bowl and stir in remaining ingredients).
	5. Pour flavored beans into a greased 13-by-9-inch (or similar size) ovenproof pan. Top with bacon, then bake until beans are bubbly and sauce is the consistency of pancake syrup, about 2 hours. Let stand to thicken slightly and serve.