

Dad's Beans

3 lbs mixed dry beans – Pinto and Gr Northern

1 large onion, chopped

1 lb ham, diced small

1 lb bacon, cut in small pieces

¼ cup dried chopped onion

1 cup Brown Sugar

48 oz sweet baby Ray's BBQ sauce

Seasoned salt, salt, and pepper to taste

1 squeeze mustard

Put Beans in a large pot and cover with water. Add dried onions, salt and pepper. Bring to a slow boil- about 3 hours or until beans are very soft. Add water and stir as needed.

Drain beans, put ½ in a large pan. Add ½ bacon, ham, onion, brown sugar and mustard. Stir well. Add the rest of the beans. Stir well. Add BBQ sauce to desired texture. Put the rest of the beans. Bake at 375 for about 90 minutes until bacon looks done.