



## Hogfather Smoked BBQ Beans

### INGREDIENTS

- 1 medium yellow onion diced
- 1 medium yellow bell pepper diced
- 2 medium celery stalks chopped
- 4 cloves garlic
- 1 55 oz can Bush's Original Baked Beans
- 1.5 lb of 90/10 ground chuck
- 2 cups of Three Little Pigs Kansas City Sweet BBQ sauce
- 2 tbs of Louisiana hot sauce
- Meat Church The Gospel all purpose rub

### STEP 1

- In a large cast iron sauté pan, heat 2 tbs of bacon grease over medium/high heat.
- Add onions, bell pepper, and celery and sauté until soft.
- Add garlic and cook an additional 2 minutes.

### STEP 2

- In the same pan add the ground meat and brown, incorporating it with the onions, bell pepper, celery, and garlic.
- Season with 1 tbs Meat Church The Gospel all purpose rub.
- Continue cooking until meat is done.
- Drain excess liquid.

### STEP 3

- Once drained, add the Three Little Pigs Kansas City Sweet BBQ sauce, Louisiana hot sauce, and entire can of beans to the meat mixture.
- Add an additional dusting of Meat Church The Gospel all purpose rub and stir to thoroughly combine.

### STEP 4

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- Place pan on the smoker and smoke for 2-4 hours at 200 degrees using Green Mountain Grill Texas blend pellets.
- Stir every 30 minutes.

Remove and serve. Enjoy!