

Taste of Home



# Hearty Baked Beans

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*This saucy dish is flavorful and filling, chock-full of ground beef, bacon and four varieties of beans. I've had the recipe for years, and I make it often for big appetites at home and for potlucks at work and church. —Cathy Swancutt, Junction City, Oregon*

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**TOTAL TIME:** Prep: 15 min. Bake: 1 hour

**YIELD:** 18 servings.

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## Ingredients

1 pound ground beef

2 large onions, chopped

3/4 pound sliced bacon, cooked and crumbled

4 cans (15 ounces each) pork and beans

1 bottle (18 ounces) honey barbecue sauce

1 can (16 ounces) kidney beans, rinsed and drained

1 can (15-1/4 ounces) lima beans, rinsed and drained

1 can (15 ounces) black beans, rinsed and drained

1/2 cup packed brown sugar

3 tablespoons cider vinegar

1 tablespoon liquid smoke, optional

1 teaspoon salt

1/2 teaspoon pepper

## Directions

1. In a large skillet, cook beef and onions over medium heat until meat is no longer pink; drain. Transfer to a 5-qt. Dutch oven. Stir in the remaining ingredients.

2. Cover and bake at 350° for 1 hour or until heated through.

