

Taste of Home



# Best Ever Beans and Sausage

★★★★☆

*When my wife asks what she should make for a gathering, she's always told to bring this—and a couple of copies of the recipe! — Robert Saulnier, Clarksburg, Massachusetts*

---

**TOTAL TIME:** Prep: 15 min. Bake: 1 hour 20 min.

**YIELD:** 16 servings.

---

## Ingredients

1-1/2 pounds bulk spicy pork sausage

1 medium green pepper, chopped

1 medium onion, chopped

1 can (31 ounces) pork and beans

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

1 can (15-1/2 ounces) great northern beans, rinsed and drained

1 can (15-1/2 ounces) black-eyed peas, rinsed and drained

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

1 can (15 ounces) chickpeas, rinsed and drained

1-1/2 cups ketchup

3/4 cup packed brown sugar

2 teaspoons ground mustard

## Directions

1. In a large skillet, cook and crumble sausage over medium heat until no longer pink; drain. Add green pepper and onion; saute until tender. Drain. Add remaining ingredients.
2. Pour into a greased 13x9-in. baking dish. Cover and bake at 325° for 1 hour. Uncover; bake 20-30 minutes longer or until bubbly.

© 2020 RDA Enthusiast Brands, LLC

