

Dinosaur-Style Bar-B-Que Beans

<http://userealbutter.com/2009/08/04/barbecue-baked-beans-recipe/>

from *Dinosaur Bar-B-Que* by John Stage

2 tbsps olive oil
1/2 large onion, medium dice
3/4 cup green pepper, medium dice
pinch salt
pinch ground black pepper
3 large cloves garlic, minced
8 oz. hot Italian sausage, removed from casing
2 cans (56 oz. total) baked beans, preferably Bush's, drain off excess liquid until same height as beans in can
3/4 cup [Mutha Sauce](#)
1 tbsp Creole mustard or spicy brown mustard
1 tbsp cider vinegar
1 tsp chili powder
1/2 tsp [Creole Seasoning](#)
1 tbsp molasses

Heat olive oil in large saucepan over high flame. Sauté the onions and green peppers until soft. Add salt, pepper, and garlic and cook for another minute. Crumble the sausage into the pan with the vegetables and cook while breaking the meat into small pieces. When the meat is no longer pink, mix in the beans. Reduce heat to medium-low and add the Mutha Sauce, mustard, vinegar, chili powder, Creole Seasoning, and molasses. Mix well and let simmer for 5 minutes. Serve immediately. Serves 10-12.