

Deejay's Tried and True Recipes

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Deejay's Home Made Baked Beans

1 large bag of Great Northern Beans

1 pound chopped bacon scraps

or 1/4 pound salt pork

2 cups Molasses

1 cup brown sugar

1/2 cup You Favorite BBQ Sauce

1 teaspoon Cajun Spice

1 chopped green or red pepper

1 large tin foil pan

4 medium Onions

1/2 cup Ketchup

1/2 cup yellow mustard

1 shredded apple

3 cups water

Open beans and look them over carefully for small stones. Place bean in a large pot or plastic bowl and soak overnight. Pour off all floating beans and skins and look over beans for brown ones and pick them out. Drain off water.

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Rough chop 4 medium onions, and your bacon. Peel, core and shred the apple.

Add all ingredients to the beans and mix well. Pour beans into a hefty large tin foil pan. Cover with tin foil and place in smoker.

Smoke for about 2 hours at 250° or higher. Remove cover and smoke until tender. Makes about 1.5 gallons of beans.