

Grady Ratcliff's BBQ Beans

2 Cans Store-bought canned baked beans (which ever brand you like)
2 tablespoons butter
1 Package Applewood Smoked Bacon
1 Onion (medium sized)
1 Green Bell Pepper (medium sized)
1 tsp white pepper
¼ Cup Steens Molasses or Steens Cane Syrup

Cut bacon into ¼ in pieces.

Sautee' bacon in butter in pot

Mince onion and bell pepper

Add to pot with bacon and caramelize

Add beans to pot

Add 1 tsp white pepper. Add more if you want.

Add ¼ cup of Steens molasses or Steens cane syrup

Turn heat to medium low. Cook for about 10 minutes. Stir occasionally.

This recipe is GLUTEN FREE.