Cowboy Beans

Ingredients | Quantity | Methods
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Bacon | 1/2 lb | 1. Put the diced bacon in a large, deep skillet over medium heat. Cook, stirring, until the bacon is crisp. Remove the bacon with a slotted spoon to paper towels to drain. Remove some of the excess bacon drippings.
Onion, diced | 1/2 cup | 2. Transfer the bacon to a large bowl and add the onions, green peppers, ketchup, barbecue sauce, mustard and brown sugar, molasses, chili powder, salt, pepper, and mustard. Add all four cans of beans and stir to blend ingredients.
Green Pepper, diced | 1/4 cup | 3. Heat the oven to 350° F
Ketchup | 1/2 cup | 4. Transfer the bean mixture to a casserole or baking dish and sprinkle the bacon over the top. Bake in the preheated oven for 1 hour.
BBQ Sauce | 1/2 cup |
Mustard | 1/4 cup |
Brown Sugar | 1/2 cup |
Molasses | 2 T |
Chili Powder | 1 T |
Salt | 1/2 tsp |
Pepper | 1 tsp |
Pork & Beans, canned | 1 can* |
Butter Beans, canned drained | 1 can* |
Kidney Beans, canned drained | 1 can* |
Pinto Beans, canned drained | 1 can* |
*15-16 oz cans |

BBQ Pork Butt

Ingredients | Quantity | Methods
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Bone –in Shoulder Roast | 6-8 lbs | Pork Rub: Combine all ingredients. Makes 1 1/2 Tablespoons. Can be stored in an airtight container for up to 1 month.
Pork Rub: Seasoned Salt | 4 tsp |
Dark Brown Sugar | 2 tsp |
Granulated Sugar | 1+1/2 tsp |
Paprika | 1+ 1/2 tsp |
Garlic Powder | 1/4 tsp |
Pepper | 1/4 tsp |
Dry Mustard | 1/8 tsp |
Ground Cumin | 1/8 tsp |
Ground Ginger | 1/16 tsp |

Pork Rub: Combine all ingredients. Makes 1 1/2 Tablespoons. Can be stored in an airtight container for up to 1 month.
1. Rinse pork roast and pat dry. Coat roast with dry rub gently pressing to adhere rub to pork.
2. Light one side of grill, heating to 250° (low) heat; leave other side unlit. Place roast over unlit side, and grill, covered with grill lid, 7 to 9 hours or until a meat thermometer inserted into thickest portion registers 190°, maintaining temperature inside grill between 225° and 250°.
3. Let stand 15 minutes. Slice, shred, or chop roast.