



courtesy of Who Are Those Guys? BBQ Competition Cooking Team

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Rick Salmon's Blue Ribbon Barbeque Pit Beans

This is a baked bean recipe that I have made dozens of times. I first saw it on the BBQ Forum. Rick Salmon is a regular poster on The Forum and from what I can see from here, a pretty darn good cook. The problem with making these beans, folks like them so much; they ask for them all the time.

(as Rick originally posted over on the BBQ Forum sometime back in early 1993)

Ingredients

Two 28 oz. and one 15 1/2 oz cans of Bushs original baked beans
1 12-to-16 ounce bottle barbeque sauce (I use KC Masterpiece)
1/2 onion, finely diced
1/2 green pepper, finely diced
3 celery stalks, finely diced
8 tablespoons of prepared yellow mustard
About 1 pound brown sugar (or what ever it takes to adequately cover)
2 tablespoons powered hickory seasoning (or bbq rub)
2 tablespoon celery seed
1 to 2 pounds of smoked pork or brisket or a mixture of both
1 aluminum half steam pan (roughly a 9x13)

Directions

Put all the above ingredients in the pan. Mix well. Cover with brown sugar, about 1/2 to 1 inch thick and do not stir in the brown sugar. Put in smoker for about two to three hours at 200 to 225 degrees, I use hickory wood. Let the brown sugar melt down into the beans.

Stirring it in is not necessary.

Can be done in the oven.

Use one of the big industrial cans for two half-steam pans.