

# PyroDust Baked Beans

Side Dish

## INGREDIENTS:

2	16.5 oz cans	Bushes Baked Beans
1/3	lb	Bacon
1	Medium	Onion
1	lbs	Brown Sugar
2/3	C	Worcestershire
2/3	C	BBQ sauce
2	Tbls + 2 tsp	Mustard
2	Tbls + 2 tsp	PyroDust



## DIRECTIONS:

Strain Beans, reserving 1 cup of juice, dump beans into pan

Add back 1 cup of the juice or slightly less.

Cook sliced onions and chopped Bacon, mix into Beans

Add remaining ingredients.

Cook on hot side of smoker for 3 – 5 hours or oven @350 degrees until thick

Optional:

Add ½ to 1 cup Spiced Rum