



June Taste of Louisiana: 17th Street Tangy Pit Beans

3 cups ketchup
1 green or yellow bell pepper, diced
½ cup honey
2 tblsp prepared yellow mustard
4-5 strips of bacon
16 to 19 oz can large kidney beans, drained and rinsed
15 ½ oz can chili-flavored beans
**15 ½ oz can large butter beans (aka lima beans),
drained and rinsed**
28 oz can pork and beans
**15 ½ oz can of a fifth bean of your choice, drained and
rinsed**
1 cup diced onions
1 ½ cups packed brown sugar
1 to 1 ½ tblsp Magic Dust

Magic Dust

½ cup paprika
¼ cup sugar
¼ cup chili powder
2 tblsp ground black pepper
2 tblsp cayenne pepper
¼ cup kosher salt, finely ground
2 tblsp mustard powder
¼ cup ground cumin
¼ cup granulated garlic

Mix ingredients in an aluminum bowl. Store in a tightly covered container. Makes 2 ½ cups.

Preheat oven to 350 degrees.

Mix mustard, ketchup, *Magic Dust*, onion, bell pepper, brown sugar and honey in a large bowl, taking care to break up all the lumps of sugar.

Add the beans, stirring gently with clean hands or a big spoon, just enough to evenly distribute the mixture. (Over mixing will cause the skin of the beans to burst and the consistency will become mushy.)

Pour into a 13 x 19 inch baking dish. Lay the bacon strips across the top. Cover with aluminum foil and bake for 45 minutes.

Remove foil and bake for an additional 15 minutes or until bubbly.



***Bonus from Baltimore:
Old Settler's Baked Beans***

- 1 pound ground beef**
- ½ pound bacon, cut in bite sized pieces**
- 1 cloves garlic, minced**
- 1 large onion, chopped**

Brown all above ingredients and pour off fat.

Add:

- 1/3 cup brown sugar**
- ¼ cup sugar**
- ¼ cup catsup**
- ½ tsp dried mustard**
- 2 tblsp molasses**
- 1 tsp parsley**
- 1 large can red kidney beans**
- 1 large can butter or navy beans**
- 1 large can pork & beans – preferably Bush's**

Bake at 350 degrees for one hour or in a crockpot until heated. For best results, use crockpot and cook for several hours.

Note: The amount of beans you use is based on personal preference. I like