



## **A Recipe from Old Smokey Products Company**

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### **RECIPES // Barbecued Beans**

*Recipe for the Old Smokey Electric Smoker*

#### Ingredients

- 4 thick bacon strips
- 1 large onion, diced
- 2 large cans pork & barbecued beans
- 2 T prepared mustard
- 2 T brown sugar
- 1 small can BBQ sauce (or 1/2 small bottle)
- 1/2 can beer
- 1/4 t tabasco

#### Directions

First lightly brown bacon and onion in skillet. Then place bacon, onion and all other ingredients in bean crock or iron pot and smoke in Old Smokey Electric Smoker approx. 2 hours.