

# Baked Beans with Farmer Sausage & Bacon

This “hey let’s throw together some stuff” recipe was amazing!! The flavour from the Farmer Sausage and Bacon is wonderful! This could be one of those dishes where you should bring a copy of the recipe with you to any place you bring this to. Enjoy!

## INGREDIENTS:

- **Unger Meats** Farmer Sausage  
(we used the skinless version - 2 sausage lengths)
- ½ lb **Unger Meats** Bacon - cut into small pieces
- 2 small Red Peppers, chopped
- 1 small Yellow Pepper, chopped
- ½ medium Onion, chopped
- 1 (398 ml) can Pork n Beans
- 1 (15 ½ oz) can Chickpeas, rinsed and drained
- 1 (15 ½ oz) can Black Beans, rinsed and drained
- 1 (15 ½ oz) can Kidney Beans, rinsed and drained
- 1 (15 ½ oz) can Pinto Beans, rinsed and drained
- 1 (15 ½ oz) can Mixed Bean Blend, rinsed and drained
- 1 ½ cup Ketchup
- ¾ cup Packed Brown Sugar
- ½ cup Ol’ West BBQ Sauce (available in-store)
- 2 tsp Ground Mustard
- 2 squirts Liquid Smoke (this is optional as not everyone likes this flavour but it packs a nice smokey taste)
- 2 squirts Worcestershire sauce
- 1 tsp Garlic, minced
- Fresh Ground Black Pepper



## DIRECTIONS:

1. Preheat oven to 400 degrees F. Line baking sheet with parchment paper. Bake the Farmer Sausage, Bacon, Peppers & Onions all together in one pan.
2. Meanwhile, combine Ketchup, BBQ Sauce, Brown Sugar, Mustard, Liquid Smoke, Worcestershire sauce, Garlic & Ground Pepper.
3. Pour all the Beans into a large bowl and add the cooked Farmer Sausage, Bacon, Peppers & Onion. Then add the sauce and stir well until all combined.
4. Pour into greased 9x13 baking dish.
5. Cover and bake at 325 for 1 hour. Uncover then bake for another 20-30 mins until bubbly. Enjoy!!

**UNGERMEATS**

**UNGERS**  
SINCE 1903