



Apple Pie Baked Beans

Recipe By JOE LASHER, SR.

SERVES: 12

INGREDIENTS:

- 2 (28 oz.) cans baked beans
- 1 (14 oz.) can apple pie filling
- 1 lb. breakfast sausage
- ½ lb. bacon, *chopped*
- 1 medium onion, *chopped*
- 1 red bell pepper, *chopped*
- 1 jalapeño, *diced*
- 1 cup light brown sugar
- 16 oz. thick BBQ sauce
- 1 tbsp. prepared yellow mustard
- 1 tbsp. Worcestershire sauce
- 2 tbsp. Smokin' Joe Lasher Bad Boy Rub

DIRECTIONS:

- 1. Preheat oven or smoker to 375°F
- 2. In a large Dutch oven, cook bacon until desired doneness.
- 3. Add breakfast sausage, onion, bell pepper, and jalapeño and cook until sausage is browned. Remove from heat.
- 4. Drain cans of beans and add to sausage mixture.
- 5. Add apple pie filling and stir to combine.
- 6. Add BBQ sauce, brown sugar, mustard, Worcestershire sauce, and Bad Boy Rub and stir to combine.
- 7. Place on the smoker or in the oven for 45 minutes to an hour, stirring occasionally.
- 8. Serve warm with your favorite BBQ menu!

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