

NEW MEXICO BAKED BEANS

FRY:

- 1 large onion, chopped
- 1 bell pepper (any color), chopped
- 6 strips of bacon (can use the entire pkg)

COMBINE:

- 3 items above
- 2 15 oz cans of pinto beans, drained & rinsed
- 1 15 oz can of whole tomatoes, drained & diced
- 1 10 oz can of Rotel tomatoes (you pick the spice level)
- 1 package of Lipton Onion Soup mix
- 1 cup ketchup
- 1/3 cup apple cider vinegar
- 1/3 cup maple syrup
- 2 T barbecue sauce
- 1 T mustard (not dry)

SEASON TO TASTE:

- Course black pepper
- Seasoning salt
- Crushed red peppers, if desired

Mix well and place in a casserole or a crockpot. Cover generously with brown sugar. Bake at 350 degrees for 1½ hours or on HIGH in crockpot for 2 hours.