

# Caveman's Pepper Beans



## Ingredients:

6 cans (14oz) - Heinz beans in Tomato sauce- drained but not rinsed  
1 cup - Heinz Chili Sauce  
1/2 cup - Sweet baby ray's BBQ sauce or PC beer & chipotle sauce.  
5 - Tablespoons of your favorite hot sauce (I like hot chili sauce)  
2 cups - light brown sugar  
1 can (16 oz) - diced tomatoes drained  
1 tin - Chipotle peppers in Adobe sauce  
1/4 cup - molasses  
1 large - Vidalia onion - chopped  
1 large - green chili pepper (or green bell pepper) - chopped  
6 - Jalapeno peppers diced  
1/4 cup - rendered sausage grease  
1 lb - Johnsonville hot Italian sausage meat- smoked & crumbled into bite-sized chunks (if you don't have time to smoke the sausage, just break it up in chunks & fry in skillet)  
1 can - apple pie filling

## Cooks notes:

Drain beans and place into a big mixing bowl. Add the chili sauce, BBQ sauce, hot sauce, brown sugar, tomatoes, and molasses. Mix well. Brown the sausage meat and add to mixture. Chop Vidalia onions & green chili pepper and Sauté in the sausage grease, add to the bean mixture (grease & all) and mix again. Fold in the apple pie filling. Place into a large 10 x 14 casserole pan. Sprinkle another 1/4 cup brown sugar on top (do not mix in) ... drizzle top with more bbq sauce, dust with Parmesan cheese & favorite bbq spice.

Preheated BBQ / oven to 375°, and bake uncovered for 50 – 65 minutes. Remove from BBQ / oven, and let cool for approx 45 minutes before serving.

Flavor improves after cooling.