

# Candied Carnivore Baked Beans



Time to Prepare: 30 minutes



Cook Time: 50 minutes



Serving: 15 People

## Ingredients

- 2 - 28 oz cans of baked beans
- 1 Lb Ground Beef Chuck
- 1 Lb Bacon
- 2 Lb Dk Brown Sugar
- Favorite Pork or Rib Dry Rub
- Favorite BBQ Sauce
- Half an Onion diced
- Half a Green Pepper Diced

## Tools

- Flame Boss Smoker Controller
- Lump Charcoal
- Aluminum Half Size Pan
- Spatula or Large Spoon

## Directions

### Meat

1. Set up your grill for direct heat at 400 degrees and preheat a cast iron skillet or griddle
2. Cook the bacon to the desired crispness and place it on a paper towel. (Chop the bacon up after it has cooled)
3. Next, cook the ground chuck adding the onion and green peppers.
4. When the ground beef is browned and the onions are translucent drain most of the grease from the pan
5. Set up your grill for indirect heat at 300 degrees by adding the platesetter.
6. Add the ground beef and veggies with the chopped bacon to the beans
7. Stir in BBQ sauce and Dk Brown Sugar then place pan in the grill for 25 min
8. Stir the beans thoroughly then shake the dry rub over the top of the beans
9. Place beans back in the grill for 25 min
10. Pull the beans out, serve and enjoy!

### Cooks Options

Savory and sweet rubs are great to use. Sweet heat is great too with the southwest crowds. I like to use a Savory dry rub on one side of the beans and a sweet dry rub on the other side.

Remember you are grillings so make it fun and if you think you didn't add enough brown sugar or bacon, ADD MORE! LOL

