



Best Ever Beans and Sausage

★★★★☆

My wife cooked up this dish, which is very popular with our friends and family. When she asks what she should bring, the reply is always: "Your beans and sausage—and a couple copies of the recipe!" — Robert Saulnier, Clarksburg, Massachusetts

TOTAL TIME: Prep: 15 min. Bake: 1 hour
20 min.

YIELD: 16 servings.

Ingredients

- 1-1/2 pounds bulk spicy pork sausage
- 1 medium green pepper, chopped
- 1 medium onion, chopped
- 1 can (31 ounces) pork and beans
- 1 can (16 ounces) kidney beans, rinsed and drained
- 1 can (15-1/2 ounces) great northern beans, rinsed and drained
- 1 can (15-1/2 ounces) black-eyed peas, rinsed and drained
- 1 can (15 ounces) pinto beans, rinsed and drained
- 1 can (15 ounces) chickpeas, rinsed and drained
- 1-1/2 cups ketchup
- 3/4 cup packed brown sugar
- 2 teaspoons ground mustard

Directions

- 1.** In a large skillet, cook sausage over medium heat until no longer pink; drain. Add green pepper and onion; saute until tender. Drain. Add remaining ingredients.
- 2.** Pour into a greased 13x9-in. baking dish. Cover and bake at 325° for 1 hour. Uncover, bake 20-30 minutes longer or until bubbly.