



## HONORING JUNETEENTH FOOD TRADITIONS

# TEXAS-STYLE BAKED BEANS

by Monika Byrd McGhee

**SERVINGS: 6 | PREPARATION: 15 MIN | COOKING: 1 HOUR | READY IN: 1 HOUR 15 MIN**

### Ingredients

- 1 (28 oz.) can of baked beans
- 1/2 pound ground chuck
- 4 links, spicy sausage cut in chunks
- 1 /2 green bell pepper (diced)
- 1/2 red bell pepper (diced)
- 1 medium onion (diced)
- 2 tablespoons chili powder
- 3 tablespoons Worcestershire sauce
- 4 tablespoons vinegar
- 1 /2 cup brown sugar
- 1/2 cup ketchup
- Dash of cayenne

### Directions

1. Season the ground chuck with salt and pepper. Then brown in a skillet over medium heat and drain any excess oil. Set aside.
2. Preheat oven to 350 degrees.
3. In a baking dish, combine ground chuck, sausage, peppers, baked beans, onion.
4. Season with chili powder, Worcestershire sauce, vinegar, brown sugar, ketchup, and cayenne.
5. Cover and bake for 1 hour.

