



### Tammy's Drunken Beans

I generally serve them with my holiday meals. If you decide to try them, be prepared to put a few of your guests up for the night. >smile<

#### Ingredients

- 1-20 oz can of Pork-n-Beans
- 1/2 bell pepper, chopped
- 2 tbsp powdered mustard
- 1/2 onion, chopped
- 1/2 cup brown sugar
- 1/4 cup bourbon (I use Jack Daniels)



#### Preparation

1. Drain all but about 3TbIs of liquid from pork-n-beans.
  2. Combine all ingredients plus reserved bean liquid in a glass casserole bowl.
  3. Mix well and bake in a 350 degree oven until beans are hot and bubbly and liquid has reduced to a thick consistency.
- For dryer beans, just bake longer.