

Cowboy Beans that Won the West

– Sean Garvey (Station 202)

- 4 large cans Bushes Maple Cured Baked Beans
- 2 Granny Smith apples peeled, cored and chopped (¾-inch pieces)
- 2 cups brown sugar
- 1 pound bacon chopped, fried and drained
- 2 pounds sage sausage
- 2 tablespoons garlic powder
- 2 tablespoons Italian seasoning
- 2 medium sweet onions chopped

Preheat oven to 350 degrees

- In a large saucepan, cook and drain bacon until crisp then set aside.
- In same pan, cook sausage leaving it in one-inch pieces.
- When sausage starts to brown, add onions, garlic powder and Italian seasoning.
- When onions are translucent, add the brown sugar and apple pieces.
- Bring to a strong simmer for 10 minutes.
- In a large baking pan, pour sausage mixture, bacon and beans together.
- Place uncovered in oven and bake until desired thickness usually about one hour.
- Enjoy and share with your family and friends! Serves 16.

