

KANSAS CITY BAKED BEANS

- 1/2-pound bacon, diced
- 1/2-pound ground beef
- 1 onion, diced
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1/4 cup ketchup
- 1/4 cup barbeque sauce
- 2 tablespoons prepared yellow mustard
- 2 teaspoons chili powder
- 1/2 teaspoon ground black pepper
- 1 (16 ounce) can kidney beans, rinsed and drained
- 2 (16 ounce) cans butter beans, rinsed and drained
- 3 (10 ounce) cans pork and beans



Preheat the oven to 350 degrees F.

Heat a skillet over medium heat. Cook the bacon, ground beef, and onion in the skillet until the bacon and ground beef are completely browned, 7 to 10 minutes. Drain any excess fat, and transfer to a casserole dish.

Stir the white sugar, brown sugar, ketchup, barbeque sauce, mustard, molasses, chili powder, and black pepper together in a bowl; pour over the bacon mixture. Add the kidney beans, butter beans, and pork and beans; mix thoroughly.

Bake in the preheated oven until the liquid thickens, about 1 hour.