

Texas Cowboy Baked Beans

Not your usual baked beans! Green chiles and hot pepper sauce give zest to these eat-'em up sweet-and-hot baked beans.

Submitted by **SCRUBBIE1** |

Prep Time: 15 mins

Cook Time: 2 hrs

Total Time: 2 hrs 15 mins

Servings: 12

Yield: 12 servings

Ingredients

- 1 pound ground beef
- 4 (16 ounce) cans baked beans with pork
- 1 (4 ounce) can canned chopped green chile peppers
- 1 small Vidalia onion, peeled and chopped
- 1 cup barbeque sauce
- ½ cup brown sugar
- 1 tablespoon garlic powder
- 1 tablespoon chili powder
- 3 tablespoons hot pepper sauce (e.g. Tabasco™), or to taste

Directions

Step 1

In a skillet over medium heat, brown the ground beef until no longer pink; drain fat, and set aside.

Step 2

In a 3 1/2 quart or larger slow cooker, combine the ground beef, baked beans, green chiles, onion and barbeque sauce. Season with brown sugar, garlic powder, chili powder and hot pepper sauce. Cook on HIGH for 2 hours, or low for 4 to 5 hours.

Editor's Note

Did you know Allrecipes is home to tons of slow cooker recipes? Visit our complete collection here.

Nutrition Facts

Per serving: 360 calories; total fat 12g; saturated fat 5g; cholesterol 43mg; sodium 899mg; total carbohydrate 50g; dietary fiber 7g; total sugars 28g; protein 15g; vitamin c 12mg; calcium 106mg; iron 3mg; potassium 578mg