**NEELY’S BAKED BEANS**

**Ingredients**

* 1 tablespoon olive oil
* 1 red bell pepper, chopped
* 1/2 onion, chopped
* 2 cloves garlic, chopped
* 2 (28-ounce) cans baked beans
* 1/2 cup brown sugar
* 1/3 cup Neelys BBQ seasoning, recipe follows
* 1/4 cup molasses
* 1 cup Neelys BBQ sauce, recipe follows
* 3/4 cup chopped pork or beef brisket
* Neelys BBQ Seasoning:
* 1 1/2 cups paprika
* 3/4 cup sugar
* 3 3/4 tablespoons onion powder
* Neelys BBQ Sauce:
* 2 cups ketchup
* 1 cup water
* 1/2 cup apple cider vinegar
* 5 tablespoons light brown sugar
* 5 tablespoons sugar
* 1/2 tablespoon fresh ground black pepper
* 1/2 tablespoon onion powder
* 1/2 tablespoon ground mustard
* 1 tablespoon lemon juice
* 1 tablespoon Worcestershire sauce
* Preheat oven to 275 degrees F.
* In a large Dutch oven, heat oil over medium heat. Saute the red pepper, onion and garlic until softened, about 2 minutes. Add the baked beans and remaining ingredients and bring to a low simmer. Cover the beans and place in the preheated oven. Bake for 45 minutes.

Neelys BBQ Seasoning:

* Add all ingredients to a bowl and stir until combined. Keep in an airtight container for up to 6 months.

Neelys BBQ Sauce:

* In a large saucepan, combine all ingredients. Bring mixture to a boil, reduce heat to a simmer. Cook uncovered, stirring frequently, for 1 hour 15 minutes.
* Yield: 3 1/2 cups

Recipe courtesy of The Pat Neely