

## **Bauman Beans**

2 teaspoons of canola oil  
1 large sweet onion, chopped  
1 medium sweet red pepper, chopped  
2 cans (28 ounce) vegetarian baked beans 1 can (16 ounce) butter beans, rinsed and drained  
1 can (16 ounce) kidney beans, rinsed and drained  
1 can (14.5 ounces) fire-roasted diced tomatoes, undrained  
1/2 cup ketchup  
1/3 cup packed brown sugar  
1 Tablespoon ground mustard  
1 Tablespoon cider vinegar 1 teaspoon salt  
1 teaspoon Worcestershire sauce

In a large skillet, heat oil over medium heat, and then add onion and pepper; Cook and stir until tender. Transfer to a 5 quart slow cooker, stir in remaining ingredients. Cook, covered on low 5-6 hours or until heated through. makes 15 servings @ 3/4 cups each.

**\*\*this was served at the Pig Roast 2015\*\***