

HOBO “ Notcho Trouble” Beans With an Attitude

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| 1 or 2 lbs Hot and spicy ground pork sausage | 6 strips of bacon(cut into small pieces) |
| 2 cups finely chopped onion | 16 oz can of chicken broth |
| 3 cloves garlic sliced/crushed | 1 T Worchester sauce |
| 1 -4 oz can tomato paste | 2 T Hot pepper(add to taste) |
| ½ cup Ketchup | 1 T fennel seed (roll seeds) |
| 2 pints stewed tomatoes | 1 cup brown sugar |
| 2- 4 oz cans of sliced mushrooms (If desired) sauces) | 64 oz Pork and beans (drain current |
| 2 green peppers (if desired) finely chopped | 1 can red kidney beans (rinse beans) |
| 2 teaspoons unsweetened cocoa powder | |

- 1. Brown and crumble meat in a large skillet over medium high heat. Add the onions and continue to brown with the meat. Pour off the grease. Add all ingredients into a crock-pot and stir until well mixed.**
- 2. Turn crock-pot to high until all ingredients are hot, and then turn to low during serving. If kept in fridge or freezer- heat in microwave before putting back in crock-pot.**
- 3. Serve warm so you can taste it. If served too hot the flavor is diminished.**
- 4. Recipe easy to double or more fro larger groups. Current recipe serves 4-6 meal portions. May want to double just to be sure.. it reheats well.**

Notes: It’s easy to make. Don’t forget the cocoa powder, fennel seeds and hot pepper as they are the “special ingredients” If you want a little less heat... do not add as much of the “hot pepper” or you can sprinkle it on later...

Be sure to enjoy each bite as the “attitude” creeps up on ya.....

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