



## Ace's Black Dog Banie Weenies

### Ingredients:

One Can Each:

- Black beans
- Garbanzo beans
- Navy beans
- Great Northern beans
- Kidney beans, Chili beans, Pinto beans,\*
- Bacon – one pound – chopped
- Polish sausage – one package – barbecued and sliced into bite size pieces\*\*
- German sausage - one package – barbecued and sliced into bite size pieces\*\*
- Yellow onion – 2 –chopped
- Garlic – 4 cloves – minced
- Green bell pepper – 2 – chopped
- Celery – 4 stalks – chopped
- Bay leaf - 1
- Red bell pepper – 2 – chopped
- Barbecue sauce – ½ cup
- Hoisin sauce – 2 tablespoons
- Tabasco sauce – 6 dashes
- Worcestershire sauce – 6 dashes
- Molasses – ½ cup
- Brown sugar – ½ cup
- Salt – 1 tablespoon
- Pepper – 1 teaspoon

*\*Any kind of beans can be used. Your choice. I usually go to the grocery store and arbitrarily pick seven assorted cans of beans – just get seven cans of beans. I like to get black, red and white colors in my beans.*

*\*\*Any kind of sausage can be used from hot dogs to Cajun andouille. I have also added some of the hotter varieties of peppers, but be careful because you can over do on the jalapeños.*

*After cooling you can zip lock package the beanie weenies into meals size portions. They freeze well.*

*On elk hunting trips we have done the beanie weenies the first day and then each day we add the left-overs from each meal and use the augmented beanie weenies for lunches.*

**Directions:**

1. Brown the bacon and set aside on paper towels to drain. Save some of the bacon fat.
2. Sauté the onions, green and red peppers and celery each separately in a small amount of bacon fat and set aside.
3. While doing the veggies, lightly barbecue the sausages to add the barbecue flavor. (They are already cooked.)
4. Combine all the ingredients into a large cooking pot and simmer for about 30 minutes. Add salt, pepper and other seasonings to fit your taste.