

Featuring Tennessee Gourmet™ Products

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**Nashville Spicy Baked Beans**

2 tablespoons unsalted butter  
1 medium onion, diced  
½ pound ground chuck  
2 16-ounce cans Bush's Barbecue baked beans  
½ cup Tennessee Gourmet™ Apple & Spice Sauce  
Hickory chips, soaked in water for two hours

Preheat smoker or grill to 350° F.

In a medium sauté pan over medium heat, sauté onion in butter until softened. Add hamburger and cook completely. Remove hamburger and onion with a slotted spoon and drain well.

In a large cast iron Dutch oven, combine hamburger, onion, baked beans and Tennessee Gourmet™ sauce, Stir to combine. Smoke over hickory wood 45 minutes or until hot and bubbly.