

Bob's Baked Beans

1- 15 ½ oz. can pinto beans
1-15 ½ oz. can kidney beans
1 15 ½ oz. can black beans
1/3 cup packed light brown sugar
1 medium chopped onion
3 cloves garlic, minced
½ tsp Kosher salt
2 TBSP yellow mustard
1 cup your favorite BBQ sauce BBQ Sauce
½ lb. chopped smoked bacon
(I used 3 slices of bacon and ½ lb. of trimmings from my ribs.

Add all ingredients to slow cooker. Cook on high for 4 hours, stirring about half way through. Transfer to an oven safe pan and move to 300 degree grill to finish cooking to desired thickness with ribs.