

## **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.