

4 Legs Up Style Baked Beans

Ingredients

1 cup brown sugar

1/2 cup apple cider vinegar

1 tsp dry mustard

1 tbsp Kosher salt

2 onions (sliced into rings)

4 cans of beans (Kelly used garbanzo, black, kidney, and pinto but I like Butter Beans, Black Beans, Great Northern Beans, and Red Kidney Beans)

Directions

Mix and warm, brown sugar, vinegar, dry mustard, and salt together in the microwave. Open all four cans of beans, and drain any two of them.

In a baking dish combine four cans of beans with the other ingredients. Bake on the grill at 350 for 30-60 minutes until desired thickness. (Or I just make it in the crock pot and it is still ok)