

Sam Gravely's Famous Hawaiian Baked Beans

Recipe for one delicious pan of Hawaiian Baked Beans

240 ounces of Baked Beans (2 number 10 cans)

60 ounces of Pineapple Tidbits

3 Large Green Peppers

2 pounds of Brown Sugar

3 Medium Onions

5 Tablespoons of Soy Sauce

5 Tablespoons of Dry Mustard

5 Tablespoons Molasses

16 ounces Catsup

½ pound of Bacon

Finely chop peppers, onions, and pineapple, (if tidbits are not available). Drain pineapple, add rum to juice and drink. Mix thoroughly all ingredients in a sufficiently large pan to hold all items, except bacon. Cook in oven at 350 degrees for 1 ½ hours, then stir. Lay strips of bacon on top of beans, then cook for 1 ½ hours at 400 degrees. Ensure that bacon is done. If not, cook for a few additional minutes. Do not burn bacon or dry out the beans.