

BAKED BEANS

(For 200 chicken halves)

SLEEZY CHICKEN BARBECUE

B Jones

Supplies:

10 cans (110 oz. each) Great White Northern Beans (can be ordered through the Bloss Holiday; order on the Monday preceding the Saturday BBQ)

**10# brown sugar

**3# bacon

Salt & pepper (about 1/2 tablespoon of each in each pan)

**8 aluminum pans (full size steam table disposable pans; put two together for stability; afterwards, throw away the top pans and wash and reuse the bottom pans) (Reynolds - 10 units per package, #SA1174, full size steam table containers)

Combine:

Beans- open cans, lightly drain off some of the liquid (press the lid down into the beans while draining into the sink) divide the 10 cans among the 4 sets of pans

Brown sugar- divide the 10# evenly among the 4 sets of pans

Bacon- cut up (about 1" to 1 1/2" in length) separate and distribute evenly among the pans

Add the 1/2-Tablespoon of salt and the same of pepper to each pan

Mix thoroughly

Bake 350 degrees for about 4 hours, stir occasionally

Cover with aluminum foil for transporting to the selling area

**Can be purchased at a Sam's Club