



## Hill Country Beans

### Ingredients

- 128 oz. of washed Pinto Beans
- 1 lb. ground beef
- 1/2 lb. hickory smoked bacon chopped
- Handful of smoked ham hocks or salt pork
- 1/2 cup of honey
- 6 oz. can of apple juice
- 1/2 medium onion diced
- 2 Tbsp dried jalapeno's pieces (*optional*)
- 3 Tbsp Daddy B's Signature Chicken Rub
- 2 Tbsp Daddy B's Southern Blend seasoning
- 1 Tbsp dry mustard

### Cooking Directions

1. Soak beans for 3 to 4 hours, or overnight if possible. Drain.
2. Lightly cook bacon, remove, cut into cubes
3. Cook ground beef & onion, then drain
4. Add rub, seasoning, bacon, smoked ham, honey, jalapeno pieces and mustard
5. When mixed well, add beans and cover with fresh water by at least 2 inches
6. Place in smoker for 2 hours, stirring often. If you don't have a smoker, bring to boil, then reduce heat and simmer covered stirring often until done (about 2 hours). Add water as needed.