

Slow Cooker Root Beer Baked Beans

INGREDIENTS

- 1 (15 oz.) can baked beans
- 1 (15 oz.) can chili beans
- 1 (15 oz.) can pork and beans
- 8 slices bacon, cooked and diced
- 1 (12 oz.) bottle root beer, do not use diet
- 1 cup favorite BBQ sauce
- 1 small onion, finely diced
- 2 tablespoons Dijon mustard
- 2 tablespoons Worcestershire sauce
- Kosher salt and freshly ground pepper, to taste

PREPARATION

Whisk together root beer, barbecue sauce, mustard and Worcestershire sauce in a medium bowl and set aside. Place all beans, diced bacon and onion in slow cooker, then top with barbecue sauce mixture and stir together until fully incorporated.

Cover slow cooker and cook on high for 4 hours, then cook uncovered until desired consistency is reached.