

Texas Cowboy Baked Beans

Not your usual baked beans! Green chiles and hot pepper sauce give zest to these eat-'em up sweet-and-hot baked beans.

Recipe by [Johan Gautier](#) | Created on **Nov 11, 2021**

Ingredients

- 1 pound ground beef
- 4 (16 ounce) cans baked beans with pork
- 1 (4 ounce) can canned chopped green chile peppers
- 1 small Vidalia onion, peeled and chopped
- 1 cup barbeque sauce
- ½ cup brown sugar
- 1 tablespoon garlic powder
- 1 tablespoon chili powder
- 3 tablespoons hot pepper sauce (e.g. Tabasco™), or to taste

Directions

- In a skillet over medium heat, brown the ground beef until no longer pink; drain fat, and set aside.
- In a 3 1/2 quart or larger slow cooker, combine the ground beef, baked beans, green chiles, onion and barbeque sauce. Season with brown sugar, garlic powder, chili powder and hot pepper sauce. Cook on HIGH for 2 hours, or low for 4 to 5 hours.

Nutrition Facts

Serving: **12 servings** | Calories: **359.7 kcal** | Carbohydrates: **50 g** | Protein: **14.6 g** | Saturated fat: **4.8 g** | Cholesterol: **42.6 mg** | Sodium: **899.1 mg** | Fiber: **6.9 g** | Sugar: **27.9 g**

Categories

Side Dish

Beans and Peas

Baked Bean Recipes