



**BLAZING SADDLES FIRESIDE BEANS** Serves 6

- 3 16-oz, cans Bush’s baked beans
- 14 oz, can Bush’s kidney beans
- 16 oz, can Bush’s butter beans
- 16 oz. can Bush’s black beans
- 10 slices bacon, chopped in 1/4 inch pieces
- 1 large sweet onion, chopped
- 1/2 cup dark brown sugar
- 1 cup chili sauce
- 1 Tbs. chili powder
- dash of Tabasco
- 2 Tbs. prepared mustard
- 2 Tbs. cider vinegar
- Three whole stalks of celery

Drain kidney, black, and butter beans; combine with baked beans, put in large pot and put on medium heat for 15 minutes, stirring often.

Fry cut-up bacon with onion, and add contents of skillet, including grease, to pot of beans, add remaining ingredients

Bury celery stalks in mixture and bake in barbecue or smoker, 300-350 degrees, for one hour, stirring two or three times.

Remove celery stalks and discard. Serve beans with fresh homemade cornbread or garlic bread.

Addition of celery stalks to cooking beans aids in digestion, and it also can help reduce the affects so vividly portrayed in the movie Blazing Saddles.

