



## SAUSALITO SOURDOUGH BEANS & SAUSAGE

- 1 round sourdough bread loaf
- 1 can Bush's Black Beans, drained
- 1 can Bush's Cannellini Beans, drained
- 1 can Bush's Chili Beans, drained
- 1 can Bush's Maple Cured Bacon Beans
- 1 can Bush's Original Baked Beans
- 3 small cans Vienna sausage

- 1/4 cup olive oil
- 1/4 cup honey

Slice the top off the round loaf. Hollow out the loaf, leaving the walls of the bread bowl about an inch thick. Keep the top of the loaf to use as a cover.

Heat the olive oil and honey in a small saucepan until well mixed. Then, using a pastry brush, coat the inside of the sourdough bread loaf with the honey-oil mixture. Place bread on a cookie sheet and then in a bbq, which has been heated to 250°-degrees and heat for 20 minutes. Make sure the bread is not directly over flames. Then remove bread from the heat and set aside to cool.

Cut Vienna sausages into thirds and, in a large bowl, thoroughly mix with the 5 cans of beans. (*Note: the first three varieties have been well drained*)

Pour bean and sausage mixture into a large pot and heat over a bbq grill or side burner until the beans just begin to bubble.

Immediately pour the bean/sausage mixture into the bread bowl, cover with the lid and serve at the table.

Serves 6-8

