



## BODACIOUS BISCUIT'S & BEANS

- 3 cans Bush's original baked beans
- 1 can Bush's pinto beans, drained
- 1 lg. can mandarin orange segments, undrained
- 1 cup golden raisins
- 1 Pippin apple, minced
- 1/2 cup cane syrup (or molasses)
- 1/2 cup Sprite
- 1 small onion, minced
- 2 tablespoons yellow mustard
- 1/2 teaspoon cinnamon, ground
- 1/2 teaspoon nutmeg, ground
- 1/2 cup ketchup
- 2 tablespoons orange juice

In a large mixing bowl gently combine the beans, mandarin orange slices, raisins, apple, cane syrup, Sprite, onion, mustard, spices, ketchup and orange juice.

Cover the skillet with aluminum foil and put into a bbq (or oven) and bake at 300° degrees for 1 hour.

Remove the aluminum foil cover, then cover the beans with rounds of ready-to-cook refrigerated biscuits and bake about 10 minutes longer, or until the biscuits puff up and are browned.

Serve skillet at the table giving each person a spoonful of biscuit and heaping portion of beans.

Serves 6-8

