



Franks & Beans

Equipment needed: large kettle, oven

Yield: 50 gallons by volume

Ingredients

200 lb	#618233 Pinto Beans
100 lb	hot dogs, sliced
12.5 qt	diced white onion
2 cups	minced garlic
6 gal + 1 quart	ketchup
6 gal + 1 quart	BBQ sauce
1 gal + 2 quarts	brown sugar
2 cups	Worcestershire sauce
1 gal + 2 quarts	yellow mustard
6 gal + 2 quarts	chicken stock or water
1 cup	ground black pepper
Optional: 25 lb	diced bacon

Preparation

- 1) Sauté bacon, when cooked about half way, add onion and garlic, sauté 2-3 minutes
- 2) Add ketchup, BBQ sauce, brown sugar, Worcestershire, mustard, chicken stock or water, and pepper. Stir to combine all sauce ingredients.
- 3) Stir in pinto beans and sliced hot dogs
- 4) Simmer in kettle on medium low heat for 20-30 minutes or transfer to hotel pans and bake, covered at 350 degrees 10-20 minutes