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# Crock Pot Baked Beans (Slow Cooker)

*Kay Hurt - Marshall Field's Oakbrook*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

**1 pound ground beef**  
**1 pound bacon, cut into small pieces**  
**1 small onion, chopped**  
**2 cans (31 ounce ea) pork and beans**  
**1 can (16 ounce) butter beans, drained**  
**1 can (16 ounce) kidney beans, drained**  
**1 cup ketchup**  
**1/2 cup brown sugar**  
**1 tablespoon liquid smoke flavoring**  
**1 tablespoon salt**  
**dash pepper**

In a skillet, brown the ground beef, bacon and onion. Drain. Place the mixture in a crock pot.

Add the remaining items to the crock pot. Stir well. Cover.

Cook on LOW heat for four to nine hours.

Yield: 6 to 8 servings

## **Side Dishes**

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*Per Serving (excluding unknown items): 6358 Calories; 357g Fat (50.0% calories from fat); 331g Protein; 472g Carbohydrate; 128g Dietary Fiber; 807mg Cholesterol; 19158mg Sodium. Exchanges: 21 1/2 Grain(Starch); 36 Lean Meat; 1 1/2 Vegetable; 51 Fat; 9 Other Carbohydrates.*