

There are some Kid's food groups that occasionally I have a crave for. Beans and wienies are an example. I do not however like hotdogs much. I make my beans and wienies with smoked cocktail sausages. Do to the lack of a key ingredient, I had to make a few minor substitutions and it came out better than the original. I decided to share.

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1 can 28 ounces Bush's Original Baked Beans
1 medium Sweet Onion (Texas or Vidalia) chopped
1 envelope lipton recipe secrets Onion soup/dip mix
1/2 pound (1/2 half of a small pkg) smoked cocktail sausages
half a dozen drops liquid smoke
2 Tablespoons Sirachi Chili sauce

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Normally this is where I would stop except to adjust consistency with a little BBQ sauce towards the end. However, I was completely out of BBQ sauce, and had to find something in the pantry to substitute.

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All of the above can be heated on the stovetop in a pan, or nuked in a 2.5 to 3 qt covered casserole, for 5 minutes twice, stirring each time, Then adjust consistency with 2 heaping Tablespoons of brown sugar, and 2 Tablespoons Marsala wine. Nuke covered for an additional 5 minutes. This wine is commonly used in Italian cooking and is a sweet aromatic wine. It did not overpower these beans but did make them Killer Good IMHO