



A Recipe from Old Smokey Products Company

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RECIPES // Barbecued Lima Beans

Recipe for the Old Smokey Electric Smoker

Ingredients

- 1 lb. dried lima beans
- 4 slices bacon, dried
- 1 onion, diced
- 1 clove garlic
- 1 stalk celery, chopped
- 3 T bacon grease
- dash of oregano
- 2 cans tomato sauce
- 3 T wine vinegar
- 2 T worcestershire sauce
- 2 T mustard
- 1 T brown sugar
- salt, pepper, chili powder to taste

Directions

Soak lima beans in water overnight, drain, save bean liquid and add fresh water & bacon. Sauté onion, garlic, celery and pepper in bacon grease. Cook beans in covered pot on stove until tender, about 2 hours. Add remaining ingredients and bean liquid, enough to make it soupy. Place beans in Old Smokey Electric Smoker (no lid on pot) and cook for about 5 hours. **THEY ARE GREAT!!**