



Easy Barbecue Beans

SERVINGS 8-10



INGREDIENTS

- 1/2 pound ground turkey
- 2 celery ribs, chopped
- 1/2 large onion, chopped
- 1 garlic clove, chopped
- 1/4 cup chopped green pepper
- 1/3 cup packed brown sugar
- 1/3 cup ketchup
- 1/2 teaspoon ground ginger
- 1/2 teaspoon onion powder
- 2 cans (28 ounces *each*) pork and beans

DIRECTIONS

In a large skillet, cook turkey with celery, onion, garlic, and green pepper until meat is no longer pink and vegetables are tender; drain. Stir in the brown sugar, ketchup, ginger and onion powder. Stir in beans.

Transfer to a 2-1/2-qt. baking dish. Bake, uncovered, at 350° for 1 to 1-1/2 hours or until beans reach desired thickness.

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