

BBQ Sides

Sweet Baked Beans

1 1/2 medium red onions, coarsely chopped
5 16 oz. cans of beans in tomato sauce or beans with pork
1 cup brown sugar
3/4 cup maple syrup
1/4 cup butter
4 tbsp. yellow mustard
1/2 cup ketchup
1/4 cup Worcestershire
1/8 - 1/4 tsp. cayenne pepper
1/8 green pepper, finely chopped

Put beans in a large iron pot; add remaining ingredients.
Cook over a very low fire for 2 hours, stirring occasionally to prevent sticking.
Makes 8-10 servings

Classic Potato Salad

3 pounds Yukon Gold potatoes, about 8 medium potatoes
2 tsp sugar
2 tsp white vinegar
1 cup chopped red onion
1 1/2 cups mayonnaise
salt
celery seed
4 eggs, hard-boiled (optional)

Peel and place the potatoes in a large pot of water. Bring to a boil and let simmer for ~20 minutes, until the potatoes are fork tender. When cool enough to handle, slice the potatoes or cube them into bite-size pieces. Sprinkle the sugar and vinegar over the potatoes and toss. Place in the refrigerator for at least 2 hours, preferably overnight. Fold in the onion and mayonnaise and add salt and celery seed to taste. If using the eggs, slice them and place them on top of the salad. Alternatively, chop them up and fold them in. Chill.
Serves 8.