

Cruel Beans

This is an easy one as well. It is best done in a crock pot. The big challenge is getting good Hot Link Sausages. We can get them at a butcher shop, but the ones you buy at the store have been toned down.

Ingredients:

- Two large cans of B&M baked beans (you can use Bush beans, but B&M are better).
- 8-10 Hot Link Sausages
- One large onion
- 8-10 oz of sharp cheddar cheese
- Optional: Tabasco Sauce

Process:

- Dump the beans into a crock pot.
- Chop up the onion and dump it into the pot.
- Slice the Hot links into 1/4 inch slices (Josh can eat some of the "heels") and dump them into the pot.
- If the Hot links are "sissy" I'd recommend putting in several dashes of tabasco sauce (to taste). The last ones I got from the store were disappointing in the heat category. The butcher ones are better if you can find one that makes them.
- Turn the crock pot on high and let them cook for a couple of hours.
- Take the lid off and dump in the cheese. It can be grated or chopped into small (1/4 inch) chunks. You will need to stir it from time to time to get them evenly distributed.
- Leave the lid off and let it cook for another hour or so to reduce the liquid content (driven in by the onions). Otherwise, it will be too soupy.

Options:

- If you have some ham lying around, that can be added and it just makes it better.
- Bacon can be added as well. If you add raw bacon, put it in at the beginning of the cooking cycle.

Serving:

- These can be part of a meal or served with steamed white rice.
- I've been known to have them as dinner with just white rice.

Storage:

- Leftovers can be frozen in ziplocks and are just as good (or better the second time around).

Cultural Note:

- I got turned onto Hot Links when I was working at my ghetto Safeway store in the 70's.
- We would buy bulk Bar-S hotlinks and sell them in trays in the meat department. They were to die for...and we sold 100s of pounds of these every week.
- The "new" Bar-S hotlinks are nothing like the old ones (which were much spicier and had natural casings). We would BBQ those and they were great in a hot dog bun.
- That's why I lean towards privately made hot links from a butcher shop.
- We called our Safeway Bowling League Team the "Hotlinks" out of respect for that dish.