

## Grilled Beans

### Ingredients:

1/2 cup diced sweet yellow onions  
1/2 cup diced green bell pepper  
oil, for cooking  
2-15.5 ounces cans dark red kidney beans, drained and rinsed  
2-15.5 ounces cans northern white beans, drained and rinsed  
1-15 ounces can tomato sauce  
1/2 cup ketchup  
1/4 cup brown sugar  
1 tablespoon yellow mustard  
1 tablespoon apple cider vinegar  
1 teaspoon cayenne pepper  
1 teaspoon chili powder  
1 teaspoon smoked paprika  
2 cloves garlic, minced  
green onion, for garnish (optional)



### Directions:

Preheat a grill for cooking at medium-high heat.

Place a skillet on the grill. Cook the onions and green peppers with some oil in the skillet for 3 to 4 minutes.

Add the beans, tomato sauce, ketchup, brown sugar, mustard, vinegar, cayenne, chili powder, smoked paprika and garlic and stir. Cook with the grill covered, stirring occasionally, for about 15 minutes. Garnish with green onions, if using.