

## **Buckaroo Beans**

**2 Tbs. vegetable oil**  
**2-1/2 cups chopped white onions**  
**1-1/2 cups chopped red bell pepper**  
**1-1/4 cups chopped green bell pepper**  
**1 28oz can diced tomatoes in juice**  
**2 15 oz cans kidney beans, rinsed and drained**  
**2 8 oz cans tomato sauce**  
**1/2 cup mild flavored (light) molasses**  
**1/2 cup bottled mesquite, barbecue sauce**  
**2 Tbs freshly ground coffee beans**  
**1 Tbs hot pepper sauce**  
**1 Tbs chopped fresh oregano**  
**1 Tsp chopped fresh thyme**  
**5 Tbs chopped fresh basil**

**Heat oil in heavy large pot over medium-high heat. Add onions and bell peppers. Saute until tender, about 10 minutes. Add tomatoes with their juices and next 8 ingredients. Reduce heat to medium-low. Simmer uncovered until mixture thickens slightly and flavors blend, stirring often, about 30 minutes. Stir in 3 Tbs basil. Season to taste with salt and pepper. Transfer mixture in large bowl. Sprinkle with remaining 2 Tbs basil and serve.**