



BBQ Baked Beans

Using BBQ Bacon Ends instead of Salt Pork adds smokey, sweet depth of flavor. If using dried beans go with small Navy Beans for a consistent cook.

INGREDIENTS

1 cup Navy Beans or 2 - 15 oz. cans White Beans
4-8 oz. BBQ Bacon Ends, roughly chopped
1 tbsp Butter
1 medium Onion, chopped
2 tbsp Molasses
1 tbsp Ketchup
1 tsp Dijon Mustard
1 tsp Worcestershire Sauce
2 tsp Sweet Cheeks BBQ Rub
Kosher Salt to taste

PREPARATION

- If using dried beans – soak the beans in a large bowl of water overnight in the fridge. Rinse the beans and put them in a pot with a tight lid. Add 1 tsp salt and enough cold water to cover by 2 inches. Bring to a boil and reduce the heat to a simmer, cooking for 40 minutes or until tender. Drain and discard the cooking liquid.
- If using canned beans, drain and rinse the beans.
- Place the empty pot over medium heat and add butter, bacon, and onion. Stirring occasionally, cook for 3-4 minutes or until the onions are translucent and fragrant.
- Add the beans and remaining ingredients to the pot and stir to combine. Add enough water to cover the beans and bring to a boil and reduce the heat to a simmer. Simmer the beans, stirring occasionally to prevent sticking to the bottom, and cook till desired thickness, approximately 30 minutes.