

BAKED BEANS

INGREDIENTS:

- ❖ Thick peppered bacon 8 strips
- ❖ Onion medium 1
- ❖ Green Bell Pepper 1/2
- ❖ Barbecue sauce 3/4 cup
- ❖ Brown sugar 1/2 cup
- ❖ Vinegar 1/4 cup
- ❖ Dry mustard 2 tsp
- ❖ Pork 'n Beans (28 oz) 3 cans

Yield up to 18 servings

METHOD:

1. Cut the slices in half, and then fry them on medium-low heat. You don't want to brown or crisp the bacon at all; the point is only to render the fat and get the bacon pieces ready to bake up and turn brown in the oven.
2. Remove the bacon pieces once the fat is rendered, and in the name of all that is good and right, do NOT pour out the grease, and clean the skillet! If you do, you'll regret it for the rest of your days.
3. Dice onion and bell pepper
4. Sauté Onion and bell pepper in the rendered fat of the bacon
5. Add Pork 'n Beans
6. Mix BBQ sauce, brown sugar, Vinegar, and Mustard together
7. Add sauce to beans
8. Bring this all to a simmer. And I think if you like things spicy, you could easily add in some chopped fresh jalapeno to the onion/green pepper mixture. That would give these some serious kick.
9. Then pour it into a large casserole pan.
10. Finally, put the half-cooked bacon slices all over the top. Since the fat has already been rendered from these, they're going to cook up really nicely in the oven...and there won't be that big layer of grease standing on top of the beans.
11. Now, here's the key: bake this low and slow—325 degrees for 2 hours. You want the beans to be very, very cooked, the bacon very, very brown, and no soupiness to the dish whatsoever.

