

Easy BBQ Baked Beans



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Recipe by: Laura Vitale

Serves 6 to 8 as a side

Prep Time: 10 minutes

Cook Time: 3 hours 0 minutes

Ingredients

- 4 oz of Bacon, diced
- 1/2 of a Yellow Onion, diced
- 3 Cloves of Garlic, minced
- 8 oz of Dried Navy Beans
- 5 cups of Chicken Stock
- 1 cup of BBQ Sauce
- 2 tsp of Yellow Mustard
- 1 tsp of Smoked Paprika
- 1 tsp of Granulated Onion
- 1 tsp of Granulated Garlic
- 1/2 tsp of Worcestershire Sauce
- Salt and Pepper, to taste

1) In a large pot or dutch oven, saute the bacon over medium heat for a few minutes or until it has rendered some fat and crisped up around the edges, add the garlic and onion and saute for a few minutes.

2) Add the beans along with the stock, bring to a boil, reduce the heat to low, cover the pot with a lid and simmer for a couple of hours or until the beans are just about fully cooked through.

3) Add the bbq sauce, worcesteshire sauce, granulated onion, garlic and paprika, increase the heat to medium high, and cook with the lid off until the sauce thickens and the beans are fully cooked. Season with salt and pepper to taste.

