

Cookout

Baked Beans [Recipe may be halved]

INGREDIENTS

- 2 pounds dried Great Northern Beans.....
- 36 ounces Barbeque Sauce (I use Head Country).....
- 58 ounces Tomato Sauce (I use Hunt's).....
- 12 ounces Molasses (I use Grandma's Original).....
- ½ cup packed Brown Sugar.....
- 1 medium White Onion, diced.....
- ½ Green Bell Pepper, finely diced.....
- 2 pounds Bacon.....
- 2 pounds Chuck Steak (optional).....
- 1 pound Cured Pork Belly (optional).....
- 2 teaspoons Mustard.....

PREPARATION

- Rinse beans thoroughly. Place Beans in large pot and cover with Tomato Sauce. Soak overnight or at least 8 hours.
- After soaking drain off 2 cups of Tomato Sauce and replace with at least 2 cups of water or at least enough to cover Beans. Bring to simmer and simmer for at least 4 hours replacing water as necessary to cover Beans.
- Let Beans cool in liquid and can be kept in refrigerator for up to 3 days before baking.
- While Beans are cooling cut Bacon crosswise into ¼ inch strips. Cook Bacon strips in skillet until fat is rendered but bacon is not crisp yet. Remove bacon to cool. Drain all fat from skillet except for about 3 tablespoons. Cook onions in bacon grease until they are caramelized and reserve.
- Drain liquid off of Beans and pour Beans into large bowl. Add Barbeque Sauce and Molasses. Gently stir while adding Green Peppers, Mustard, Onions and Bacon. Sprinkle Brown Sugar over top and gently stir in.
- If using Chuck Steak (Click here for recipe), break up with hands and place into bowl.
- If using Pork Belly cut into ¼ by ¼ inch cubes. Place into skillet and cook until golden brown. Drain off fat and place cubes into bowl.
- Pour contents of bowl into a 9 x 13 glass casserole dish or a foil buffet pan.
- Bake covered at 350° for 2 hours and uncover and finish baking for ½ more hours or until the desired consistency is achieved.

Serves 20.