

# BBQ Baked Beans (2 Versions)

Classic baked beans are super easy to make and you just need to decide if you want to use the short or long version of the recipe. Either way, it can be adapted to be vegetarian or not, even vegan! If you're cooking on a cool day, we recommend going with the long version because it really makes the house smell good.

## **SHORTCUT VERSION:**

32 ounces (2 cans) Great Northern Beans  
1/2 cup BBQ sauce  
1 small onion, diced  
1/3 cup molasses  
1/4 cup brown sugar, lightly packed  
6 pieces of bacon\*\*

## **LONG VERSION:**

1 pound bag of dry great northern beans  
6 cups water  
1/2 cup BBQ sauce  
1 small onion, diced  
1/3 cup molasses  
1/4 cup brown sugar, lightly packed  
6 pieces of bacon\*\*

\*\* You can either add the bacon uncooked or cook it and put it in that way - your preference.



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## DIRECTIONS

### SHORTCUT

Preheat oven to 300°.

In a medium bowl, mix together the BBQ sauce, molasses, and brown sugar. Set aside.

In a large dutch oven or similar cassarole pan, add in the canned beans, bacon, onion, and the sauce you just mixed together.

Bake for 1 hour. Serve and enjoy!

### LONG WAY

You will want to soak the beans in the 6 cups of water overnight. Reserve half of the liquid and set it aside.

Preheat oven to 300°. In a medium bowl, mix together the BBQ sauce, molasses, and brown sugar. Set aside.

In a large dutch oven or or similar cassarole pan, add the canned beans, bacon, onion, and the sauce you just mixed together.

Add 1 cup of the reserved liquid. Bake for 1 hour then test how soft the beans are. If not tender and soft, bake for another hour.

If you see that the beans are drying out, add more reserved liquid. It usually takes around 3 hours to bake them completely.

## Market Shopping List

- Bacon (June-Oct) - Proctor Hall Farm
- BBQ Sauce (June-Oct) - Norm's Best, Skeleton Key BBQ, Mac Brothers (guest vendor, Breton Farms (guest vendor)
- Onions - Early onions from Apis Verdi, Blueberry Hill Organics, then July-Oct from 18th C. Purity, Apis Verdi, Bluebird Hill, Colgan, CT Valley, Easy Pickin's, Oxen Hill, Riverview, Wayne's Organic

Molasses, great northern beans (dried or canned), brown sugar - **Highland Park Market of Coventry - Bring this card in for a FREE 1 LB. BAG of Best Yet Great Northern Beans! (PLU15)**