



## Barbecued Baked Beans

Recipe appears in the Big Green Egg Cookbook by Andrews McMeel Publishing.

### Ingredients

12 ounces applewood-smoked bacon (12 to 14 slices), diced  
2 cups finely diced yellow onions  
3 cups Basic Barbecue Sauce (see below)  
1 cup firmly packed light brown sugar  
1½ cup maple syrup  
1½ cup yellow mustard  
4 (15-ounce) cans cannellini beans, drained and rinsed, 1 cup bean liquid reserved  
1 cup water  
Kosher salt and freshly ground black pepper

### Instructions

Set the EGG for direct cooking at 400°F.

Place the Dutch Oven on the grid and preheat for 10 minutes.

Add the bacon to the Dutch Oven. Close the lid of the EGG and cook until crisp. Transfer the bacon with a slotted spoon to a paper towel to drain and set aside, reserving the fat in the Dutch Oven. Add the onions to the bacon fat. Close the lid of the EGG and cook for 8 minutes, or until caramelized.

Add the reserved bacon, barbecue sauce, brown sugar, maple syrup, mustard, reserved cannellini bean liquid, and water to the Dutch Oven, and mix well. Add the cannellini beans and stir. Cover the Dutch Oven. Close the lid of the EGG and cook for 30 minutes, stirring occasionally. Remove the lid of the Dutch Oven, close the lid of the EGG, and simmer, continuing to stir, for 15 minutes, or until the sauce has thickened. Season with salt and pepper when the beans are nearly done. Let the beans rest for 10 minutes before serving.

Serves 8

### Basic Barbecue Sauce

#### Ingredients

2 (15-ounce) cans tomato sauce  
2 cups apple cider vinegar  
½ cup Worcestershire sauce  
1 cup firmly packed brown sugar  
1 teaspoon kosher salt  
1 teaspoon freshly ground black pepper  
½ teaspoon celery seed  
¼ teaspoon ground cinnamon  
2 teaspoon smoked paprika  
1 teaspoon ground cloves  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 chipotle pepper in adobo

## **Instructions**

Place the tomato sauce, vinegar, Worcestershire sauce, and brown sugar in a medium saucepan and mix well.

Whisk the salt, pepper, celery seed, cinnamon, paprika, cloves, garlic powder, onion powder, and chipotle together in a small bowl until completely blended. Add to the saucepan and mix well. On the stovetop, simmer the sauce over low heat for 15 minutes, stirring occasionally, or until the sauce has thickened. Remove the chipotle with a slotted spoon and serve. You may refrigerate the sauce in a sealed container for up to 2 weeks.

Makes 8 cups