

CS Stovetop Baked Beans

Use canned beans to cut down on time, while still making party-worthy baked beans on the stovetop. Richly flavored with molasses and brown sugar, these beans won't disappoint.

Source: adapted from *Simply Recipes*

Prep: 10 min **Cook:** 30 min **Yield:** Serves 6-8 4 April 2021

Bob and Robin Young, Boise, ID *The Captains Shack* **PDF:** CS-Stovetop-Baked-Beans.pdf

Ingredients:

5 slices thick-cut Bacon, diced
1 med Onion, diced
15 oz can Cannellini Beans
15 oz can Kidney Beans
15 oz can Black Beans, drained
15 oz can Pinto beans
4 oz Tomato Sauce
3 T Molasses
2 T Brown Sugar
2 t dry Mustard
2 t ground Cumin
3 Bay Leaves
1 t Celtic Sea Salt
1 c Water
1½ c Jack Daniels Bourbon

Directions:

In a large soup pot over medium heat, cook the bacon, turning often, for 5 minutes, or until browned. Pour off and discard about half the excess fat.

Add the diced onion, beans, tomato sauce, molasses, brown sugar, mustard powder, cumin, bay leaf, salt, Jack Daniels and water to the pot. Bring to a simmer over medium heat.

Cover the pot and simmer for 25 to 30 minutes, or until the sauce is thick. If your sauce doesn't seem to be thickening to your liking, remove the lid for the final 5 minutes of cooking. Remove the bay leaf.