



CS Baked Beans

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Categories: Side Dish

Servings: 8

Preparation Time: 15 minutes

Start to Finish Time: 2 hours 30 minutes

Notes: Everything is cooked in 1 pot. Do not discard the bacon fat. Use it!

Description: A variation on the baked beans from The Captain's Shack.

Directions

1. Over medium heat and in a large saucepan, cook the bacon until brown and crispy. Remove from pot and drain on a paper towel and let cool. Reserve the fat.
2. In the same pot, using the reserved bacon fat and over low heat, saute the diced onion until carmelized, about 15 minutes.
3. Return the bacon to the pot. Add the beans and stir to mix. Bring up to a simmer. Add the Jack Daniels and stir. Add the Wing Sauce and the BBQ Sauce and let simmer on low for about 2 hours. Taste and adjust seasonings, if necessary. The longer they simmer, the better they are.

Ingredients

4 slice Thick Cut Bacon,
Falls Brand is a good
one, diced

1 med Vidalia Onion,
diced

28 ozs Bushs Country
Style Baked Beans

15 ozs Bushs Homestyle
Baked Beans

15 ozs Black Beans,
rinsed

1/4 c Jack Daniels

1/4 c Oma & Popies

Drunk Uncle Wing Sauce

1/2 c MFT Buck Snort

Rootbeer BBQ Sauce