



EK's Campfire Beans

June 30, 2022

Elizabeth Karmel smartly flavors a variety of beans with other delectable ingredients, like bacon, onion, peppers, molasses and sweet bourbon. But these aren't cloyingly sweet (like other baked beans you may have had), they're perfectly balanced... everything you'd want in a baked bean recipe! The brisket burnt ends are optional (because I don't usually have Texas brisket sitting around), but if you'd like to include them, just pick up some from your local BBQ joint! Elizabeth says the inspiration behind this recipe was imagining what a tired, hungry cowboy would get excited about eating... Giddy up!

Serves 8-10

Ingredients:

- 10 strips smoked bacon, roughly diced
- 3 cups diced yellow onion (about 2 medium onions)
- 2 medium red bell peppers, diced
- ¼ cup yellow ballpark mustard
- 3 cups ketchup
- ⅔ cup sorghum molasses
- 1 tablespoon paprika
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- ¼ teaspoon cayenne pepper
- ½ teaspoon dehydrated/granulated garlic
- 1 (28oz) can Pork & Beans (like Ranch Style, Van Camp's or Campbell's)
- 2 (15oz) cans Dark Red Kidney Beans, rinsed
- 1 (15oz) can Light Red Kidney Beans, rinsed
- 2 (15oz) cans Cannellini Beans, rinsed
- 2 (15oz) cans Black Beans, rinsed
- 1 cup Southern Comfort (or ¾ cup of bourbon + ¼ cup of orange liqueur)
- 1-2 pounds chopped brisket burnt ends (optional)

Method:

1. Place bacon in the bottom of a cold Dutch oven (at least 5.5 quarts). Cook bacon over a medium heat until all the fat is rendered out, and it begins to brown.
2. Add onion and red bell pepper and sauté until translucent, about 5-7 minutes.
3. Add mustard, ketchup, molasses and spices (paprika, salt, pepper, cayenne, dehydrated garlic). Stir well to combine, and bring to a simmer.
4. Stir in canned beans and let simmer for 15 minutes, or until liquid has reduced. Add Southern Comfort (or bourbon + orange liqueur) and simmer for another 40 minutes on low.
5. Finally, add burnt ends (if using), and simmer for an additional 20 minutes. Taste and adjust seasoning.