

Slow-Cooker Country-Style Baked Beans

4 comments

SIDE DISHES

BEANS

SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

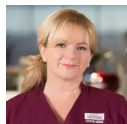
SERVES 6

TIME 8 to 9 hours on high

SLOW COOKER SIZE 4 to 7 quarts

WHY THIS RECIPE WORKS

Traditional baked beans rely on a long, slow cooking time in a low oven and require careful adjustment of the cooking liquid in order to get perfectly cooked beans with just the right amount of syrupy, but not cloyingly sweet, sauce. While the gentle, steady heat of the slow cooker seemed like the perfect fit for beans, we were in for a surprise. While we were able to get silky, tender beans after 8 to 9 hours of cooking on the high setting, we weren't able to replicate those results on low; even after 16 hours of cooking, we still had crunchy, inconsistent beans. So we settled on cooking the beans exclusively on high. [Read Less](#)



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Easy Holiday Side Dishes

GATHER YOUR INGREDIENTS

- ☐ 1 pound bratwurst, casings removed
- ☐ 1 onion, chopped fine
- ☐ 6 slices bacon, chopped
- ☐ 2 garlic cloves, minced
- ☐ Salt and pepper
- ☐ ¼ teaspoon cayenne pepper
- ☐ 6 cups water, plus extra as needed

- ☐ 1 pound dried navy beans (2½ cups), picked over and rinsed
- ☐ 1 (10-ounce) can Ro-Tel Original Diced Tomatoes & Green Chilies, drained
- ☐ ¼ cup plus 2 tablespoons barbecue sauce
- ☐ ¼ cup plus 2 tablespoons ketchup
- ☐ ¼ cup plus 2 tablespoons ketchup
- ☐ 2 tablespoons spicy brown mustard
- ☐ 1 tablespoon cider vinegar

View Nutritional Information ⓘ

KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives



BEFORE YOU BEGIN

The finished beans can be held on the warm or low setting for up to 2 hours; adjust their consistency with hot water as needed before serving.



INSTRUCTIONS

Microwave bratwurst, onion, bacon, garlic, ½ teaspoon salt, and cayenne in bowl, stirring and occasionally breaking up meat with wooden spoon, until sausage is no longer pink, 6 to 8 minutes; transfer to slow cooker. Stir in water, beans, tomatoes, ¼ cup barbecue sauce, and ¼ cup ketchup. Cover and cook until beans are tender, 8 to 9 hours on high.

2

Drain beans, reserving $\frac{3}{4}$ cup cooking liquid. Return beans to now-empty slow cooker. Stir in reserved cooking liquid, mustard, vinegar, remaining 2 tablespoons barbecue sauce, and remaining 2 tablespoons ketchup. Cover and cook on high until beans have thickened slightly, about 10 minutes. Season with salt and pepper to taste. Serve.

RECOMMENDED READING



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MY RATING



