

Slow-Cooker Barbecued Baked Beans

5 comments

SIDE DISHES

AMERICAN

BEANS

SLOW COOKER

MAKE AHEAD

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

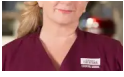


WHY THIS RECIPE WORKS

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](#)



TRY THIS RECOMMENDED COOKING COURSE



Slow-Cooker Barbecued Ribs

GATHER YOUR INGREDIENTS

- ☐ 1 onion, chopped fine
- ☐ 6 slices bacon
- ☐ 4 garlic cloves, minced
- ☐ 1 tablespoon vegetable oil
- ☐ Salt and pepper
- ☐ 5 ½ cups water, plus extra as needed
- ☐ 1 pound dried navy beans (2 1/2 cups), picked over and rinsed
- ☐ ½ cup barbecue sauce
- ☐ ½ cup brewed coffee
- ☐ 2 bay leaves
- ☐ 1 tablespoon cider vinegar
- ☐ 2 teaspoons dry mustard
- ☐ Hot sauce

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.

1

INSTRUCTIONS

1. Microwave onion, bacon, garlic, oil, and $\frac{1}{2}$ teaspoon salt in bowl, stirring occasionally, until onion is softened, about 5 minutes; transfer to slow cooker. Stir in water, beans, $\frac{1}{4}$ cup barbecue sauce, coffee, and bay leaves. Cover and cook until beans are tender, 8 to 9 hours on high.

2

Discard bay leaves. Drain beans, reserving $\frac{3}{4}$ cup cooking liquid. Return beans to now-empty slow cooker. Stir in reserved cooking liquid, vinegar, mustard, and remaining $\frac{1}{4}$ cup barbecue sauce. Cover and cook on high until beans are thickened slightly, about 10 minutes. Season with salt, pepper, and hot sauce to taste. Serve.

RECOMMENDED READING



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MY RATING

