

BBQ Baked Beans

1 lb. Beans, white

Sauce:

12 oz. Tomato paste
18 oz. Water
½ c. Cider vinegar
1 c. Hard apple cider
½ c. Mustard, brown
½ c. Brown sugar
2 t. Salt
¾ c. Molasses
1 T. Hot sauce
½ c. Bourbon
1 med. Onion, diced

Meat:

Any combination of the following:

- Bacon
- Sausage
- Cleaned pork and/or beef scraps and trimmings
- Leftover BBQ
- Ham shank or soup bones.

Cover beans with salt water (1½ T. salt + 8 c. water).

Soak overnight.

Drain.

Cover beans with 1 - 2 inches of water; add 1 t. salt; bring to boil.

Reduce to simmer and cook until beans are tender (60 – 90 minutes).

While beans cook, whisk together remaining ingredients in a large bowl.

Drain beans and put in a baking dish.

Cover with sauce.

Add meat and stir to distribute the meat throughout.

Bake at 325° for 4 to 5 hrs. adding extra liquid if necessary.