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**Baked
Beans**

**Smoky & Sweet Baked Beans – A Flavorful
Twist on a Classic**

There's nothing like a hearty plate of baked beans alongside steak, baby back ribs, or a backyard favorite like hot dogs and hamburgers. This recipe puts a flavorful spin on traditional Boston Baked Beans with the addition of rich tomato sauce, while still delivering that deep, smoky goodness from bacon and a touch of molasses. Packed with spices and slow-cooked to perfection, these beans are comfort food at its finest. Give them a try—they're sure to be a hit at your next meal or cookout!

Serves: 2-4

Ingredients:

- 16 oz navy beans (canned, drained – or pre-soaked overnight if using dried)
- 2 slices bacon, cut into 1" pieces
- 1 small yellow onion, diced
- 1 clove garlic, minced
- 1 (8 oz) can tomato sauce (no salt added)
- 1/4 cup molasses
- 1 tbsp Worcestershire sauce
- 1/2 tsp granulated onion
- 1 tbsp paprika
- 1 tsp dried mustard
- 1 tsp ground cumin
- 1 tsp kosher or sea salt
- 1/2 tsp black pepper
- 1/3 cup light or dark brown sugar
- 1 tsp honey
- 3/4 cup reserved bean liquid or water

Instructions

1. Cook the Bacon & Aromatics:

In a large saucepan or Dutch oven, cook the bacon over medium heat until just crispy. Add the diced onion and cook until softened, about 5 minutes. Stir in the garlic and cook for another 30 seconds until fragrant.

2. Combine the Sauce Ingredients:

Lower the heat and stir in the tomato sauce, molasses, Worcestershire sauce, brown sugar, honey, and all the spices (granulated onion, paprika, mustard, cumin, salt, pepper). Mix well to combine.

3. Add Beans & Liquid:

Gently fold in the beans and the reserved bean liquid or water. Stir until everything is evenly coated.

4. Simmer or Bake:

- **Stovetop Option:** Cover and simmer on low heat for 1.5 to 2 hours until beans are tender, stirring occasionally until the sauce thickens and flavors deepen.
- **Preferred Oven Option:** Preheat oven to 325°F (160°C). Transfer the mixture to a baking dish or leave it in your Dutch oven, cover with a lid or foil, and bake for 1.5–2 hours until beans are tender, stirring occasionally.

5. Finish & Serve:

Taste and adjust seasoning if needed. Let cool slightly before serving. These beans are amazing with steak, ribs, grilled meats, or just with a slice of warm bread.

👉 **Important:** Check the level of liquid periodically in saucepan or Dutch oven and add more as needed.

Tip: Make them a day ahead! The flavors deepen even more overnight. Reheat gently before serving.