



## **Boston Baked Bean Potato Salad**

**Makes:** About 4 servings

### **Ingredients**

3 to 4 strips thick bacon or bacon substitute

1 cup chopped onion

1 (15 ounce) can light red kidney beans, drain, rinse

1/8 cup dark molasses

1/2 tablespoon Dijon-style mustard

1 cup beef or vegetable stock

1 bay leaf

1/8 teaspoon ground black pepper

1/4 teaspoon kosher salt

1 to 2 teaspoons hot sauce

1/4 cup (your favorite) barbecue sauce

1/2 pound cooked fingerling potatoes, diced

1 cup chopped bell peppers (mixed colors- green, red, orange, yellow)

Garnish: 3 Tablespoons chopped chives

**Directions:**

1) Can be cooked on a stovetop, in your indoor oven, in your smoker under the meat, or on your grill for 2-zone cooking.

Here's how to do them on the stove top, but the concepts are the same for each approach.

**Prepare Using Stove Top:**

2) In a large pot; cook bacon slices until browned but not hard; remove bacon; cool, cut into bitesize pieces; set aside. Remove drippings from pan, leaving one tablespoon in pan; add onions, sauté until softened.

3) Add drained; rinsed beans, molasses, mustard, beef stock, bay leaf, pepper, salt, and bacon. I also added hot sauce and barbecue sauce. Bring to a boil; reduce heat to simmer; cover; stir occasionally; let cook 1 hour or until tender. Remove bay leaf before serving.

4) Stir in diced cooked potatoes, peppers, and chives. Serve warm.

Serves: 4

**About the Recipe:** It's easy to make this extra special potato salad. Just make those delicious saucy beans and add cooked potatoes, chopped peppers, and onions. It is even better the next day as a rewarm since the potatoes absorb the delicious sauce. Serve it warm. If you are ambitious, you can even make the beans on a grill to add a smoky flavor.

**Meathead's Alternate Cooking Methods for Cooking****Simple Boston Baked Beans:**

**If preparing In the oven.** Do it in a pot with a cover on, put the pot on a middle rack and set the temp for 325°F.

**Prepare Using Grill or Smoker:**

2) Over the hot part of the grill, on the sideburner, or indoors on your stovetop, warm a 9 x 13" pan and add the bacon. Cook the bacon until brown on both sides, but remove it before it is hard and crunchy. Pour off all but 1 tablespoon of the fat and save it in the fridge for another day.

3) Add the onion and cook until it is limp, but not brown. The bacon residue on the bottom of the pan may get really dark. If this happens, add a few tablespoons of water to deglaze the bottom, and scrape off this

flavorful *fond* with a wooden spoon. As the water evaporates, the onions will fry and sizzle.

4) Add 1 cup hot water or stock. If you use dried beans add 3 cups of hot water or stock. Dump in the beans, molasses, mustard, bay leaf, pepper, and bacon. If you are using leftover barbecue meat, add it now. Stir thoroughly and bring to a boil and cut it back to a simmer immediately. Once they are back on the indirect side, start the smoke rolling.

5) If you are cooking ribs, pulled pork, or beef brisket, you can put the beans in a pan under the meat. It will catch the flavorful rub laden drippings (fat and all). If you have a hot side, every 30 minutes rotate the pan 1/4 a turn so one side is not always facing the heat, and stir, scraping the bottom, to prevent the beans from sticking to the bottom and burning. Cooking time will be about 2 to 3 hours depending on several variables. Exact cooking time will have to do with the variety of bean, your grill, the weather, and other variables. If you used dried beans, cooking time will depend on how long you soaked. Regardless of method, stir regularly to make sure they don't stick and burn. If the beans begin to dry out, add water. If they are too watery, take off the lid and turn up the heat to evaporate water. Taste the beans to see if they're the right tenderness for you after about 1 hour if you used canned beans, and 3 hours if you used dried. If needed, when they are ready, you can take them off and put them on a burner with a lid on the pot, flame on low, and hold beans for hours. Just before serving, taste and add salt, pepper, barbecue sauce, or more molasses if you like. Remove bay leaf before serving.

**Meathead's Note:** Make the recipe and then taste them. If you want them sweeter and richer, add 1/4 to 1/2 cup of sweet tomato based Kansas City style barbecue sauce. The exact amount will depend on the brand of sauce. Then taste again. Not sweet enough? Add brown sugar a tablespoon at a time. When it is just right, cook another 5 minutes.

[http://amazingribs.com/recipes/beans/boston\\_baked\\_beans.html](http://amazingribs.com/recipes/beans/boston_baked_beans.html)