



Happy Memories – Festivals

Southern-Style Baked Beans

This full-of-flavor side dish is tasty, convenient, and easy to make

- 3 slices smoked bacon
- 1 cup chopped onion
- 2/3 cup chopped multi-colored bell peppers
- 1 clove garlic, minced
- 1/4 teaspoon ground ginger
- 1/2 teaspoon dry mustard
- 1 (16 oz.) can kidney beans, with liquid
- 1 (16 oz.) can pinto beans, with liquid
- 1 (16 oz.) can black beans, with liquid
- 1 Tablespoon molasses
- 1 Tablespoon light brown sugar
- 1/3 cup Lager beer
- 2/3 cup Southern BBQ Sauce or Carolina Western BBQ Sauce
- Cilantro leaves as desired

- In a very large skillet or saucepan, cook the bacon over medium heat until crisp; remove bacon from skillet, cool; crumble; set aside.
- To the bacon drippings, add onions and bell peppers; cook until soft, about 5 minutes; add minced garlic, ginger, and dry mustard; cook 1 minute.
- Add all the beans and their liquid. Stir in molasses and brown sugar. Stir in beer BBQ sauce, and crumbled bacon. Cook over medium heat until boiling; reduce heat, cook until beans and liquid reduce and have thickened. Serve as side dish in a bowl or individual servings. Serve with cilantro sprig garnish. Yield: about 8

Recipe Inspired by: *Ed Mitchell's Barbeque* book, for an original Southern Baked Bean recipe - see p.198 to 199., 2023, eccobooks.com, imprint of Harper Collins Publishers

About the Recipe: I find that canned beans can also make delicious baked beans. When I made this recipe, I combined the flavors that Ed Mitchell used when he beat Bobbie Flay, just smaller amounts. It is a summertime side dish that's full of flavor.