



# TIPSY FOODS

## COOK A LITTLE TIPSY

### BBQ Baked Beans

A classic American side dish made better by **Topsy Foods Maple Bacon Jam and BBQ Sauce!** These BBQ Baked Beans with Burnt Ends are sure to steal the show at your next cookout. Loaded up with pinto beans, Burnt Ends/Bacon and BBQ sauce, the whole pot is cooked low and slow on the grill until thick and smoky. Serve it up as a BBQ side or enjoy on its own with a hearty piece of cornbread to mop up all the sauce.

#### Ingredients

- 1 Cup [Topsy Foods BBQ sauce](#)
- 1 Cup Burnt Ends or Cooked Bacon, chopped
- 1 10 oz can diced tomatoes
- 6 garlic cloves, minced
- 2, Tbsp [Topsy Foods Maple Bacon Jam](#)
- 1 tsp Smoked Bourbon Barrel salt
- 1 lb. pinto beans, dried
- 2 Tbsp [Topsy Foods Butt Rub](#)
- ½ Cup Brown Sugar
- 2 Quarts water (add more if needed through the cooking process)
- 1 Tbsp Worcestershire sauce
- 1 yellow onion, chopped

#### Instructions

1. Rinse pinto beans thoroughly in a mesh strainer and pour into cast iron Dutch oven.
2. Fire up your grill and preheat to 400°F. If using a gas or charcoal grill, set it up for medium-high heat.
3. Add water, Burnt Ends, diced tomatoes, onion, garlic, Butt Rub, and Worcestershire sauce to the Dutch oven. Transfer pot to the preheated grill and let come to a boil.
4. Cover the pot and reduce the grill temperature to 300° F. Cook for one hour, stirring occasionally, then add salt, Maple Bacon Jam, Brown Sugar and BBQ Sauce.
5. Continue to simmer beans another 1 ½ to 2 hours, or until beans are soft. Serve and enjoy!

**You Tube Video Link** <https://youtu.be/d75x2HadozU>