



B&B'S BEST
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BBQ Baked Beans

A classic American side dish made better by B&B's Best 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 or 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 [B&B's Best MO Bacon BBQ sauce](#)
- 1 Cup Burnt Ends or 8 slices of Cooked Bacon, chopped.
- 1 10 oz can diced tomatoes
- 6 garlic cloves, minced.
- 2, Tbsp [B&B's Best Maple Bacon Jam](#)
- 1 tsp Smoked Bourbon Barrel salt
- 1 lb. pinto beans, dried
- 2 Tbsp [B&B's Best 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 large bowl and cover with water by 2 inches cast iron Dutch oven.
2. Soak the beans overnight in the refrigerator.
3. Drain pinto beans thoroughly in a mesh strainer and pour into cast iron Dutch oven.
4. Fire up your grill and preheat to 400°F. If using a gas or charcoal grill, set it up for medium-high heat.
5. Add water, Burnt Ends or Bacon, 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.
6. 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.
7. Continue to simmer beans another 1 ½ to 2 hours, or until beans are soft. Serve and enjoy!