



# TIPSY FOODS

## COOK A LITTLE TIPSY

### Bourbon Baked Beans

A great addition to any cookout. It only takes about 3 hours to cook and it makes a great side dish.

#### Ingredients

- 1 lb. dried pinto beans
- 2 TBSP Topsy Foods [Bourbon Molasses Rub](#)
- 1 Tbsp Topsy Foods [North Carolina Rub](#)
- 1/2 Cup Brown Sugar
- 1 large onion chopped
- 1 Bell Pepper chopped
- 1 tsp Topsy Foods [Smoked Bourbon Barrel Salt](#)
- 1 cup (1/2 bottle) Topsy Foods [Maple Bacon BBQ](#)
- 4 slices Bacon
- 2 Tbsp. Topsy Foods [Maple Bacon Jam](#)
- 1 Cup (1/2 bottle Topsy Foods [Bacon Ketchup](#)
- 2 OZ Bourbon



#### Instructions

1. Soak beans in a bowl of water overnight in the refrigerator.
2. Preheat grill to 300 degrees.
3. Drain the beans and pour in a cast iron Dutch oven with 1 Cup of water.
4. On a side burner (or your stove) bring beans to light boil.
5. Cut bacon into 1" pieces and brown in skillet.
6. Scoop out the bacon and add to the beans.
7. In the bacon drippings add the onions and peppers and sauté until tender.
8. Add onions and peppers to the beans.
9. Add all remaining ingredients to the beans and stir well.
10. Cover the beans and place on the grill for 2 hours stirring occasionally and making sure they have plenty of fluid. You might need to add a little water to keep wet.
11. Remove the lid and cook for another still stirring occasionally and cooking off the excess water.
12. Remove from Grill and serve.

**You Tube Video Link** <https://youtu.be/8p2R9hFNM8Y>

13. Place on Grill and cook for 10 to 12 minutes.
14. Once time is up flip each shrimp over and cook for another 10 to 12 minutes.
15. Remove from grill and serve.

**You Tube Video Link** <https://youtu.be/OrSuHX4kJmc>

