

Shortcut Baked Beans

yield: 2 quarts, 8 servings

The "shortcut" part of this recipe is that we are not, in fact, cooking our own beans. Canned beans mixed with an amazing base of flavors yields results that are both fast and flavorful!

Ingredients:

5 oz applewood smoked bacon, chopped (approximately 5-6 slices)
1 large onion, chopped
1/2 cup medium amber pure maple syrup
1/2 cup light brown sugar, lightly packed
1/2 cup ketchup
1 tablespoon Sriracha
1 tablespoon grated fresh ginger
1 14-oz can (2 cups) chicken broth
4 15-oz cans kidney beans, drained and rinsed
Kosher salt

Directions:

In a large saucepan, heat the bacon over medium heat until the fat has rendered. You want to cook the bacon, but not brown it. This will take about 5 minutes once the pan is heated.

To the bacon and rendered fat, add the chopped onion and 1 teaspoon Kosher salt. Cook until the onion is translucent and no longer raw, but not brown. This will take about 10 to 15 minutes.

While the onion is cooking, make the sauce. In a small saucepan, combine the maple syrup, brown sugar, ketchup, Sriracha, fresh ginger, chicken broth, and 1 teaspoon Kosher salt. Bring to a boil, reduce heat, and allow to simmer uncovered for 6 minutes.

Add the sauce and the beans to the bacon and onion mixture. Simmer over low heat for about 15 minutes until the sauce is thickened to your liking. If the beans become too thick, just add a little water until they recover their sauciness.

Note: These are great when served immediately. They are vastly improved when you make them a day ahead to allow the flavors to meld. Store covered in the fridge.