

# Maple Bourbon Baked Beans

Yield: 8 serves

Rich and dark, these beans carry a spice and flavor that could overpower meats it is served with, so be selective.

## Ingredients

- 1 teaspoon Ground Black Pepper
- 4 teaspoon Kosher Salt
- 3 clove Garlic (Minced)
- 2 quart Vegetable Broth
- 3 Tablespoons Cooking oil
- 1 teaspoon Chili Powder (Mexican, if available)
- ½ Cup Molasses
- 2 Large Sweet Onions (Diced)
- 6 ounces Tomato Paste
- ½ Cup Dark brown sugar
- ¼ Cup Maple syrup
- ½ Cup Bourbon
- 2 Pounds Dry great northern beans (Soaked 24 hours, after sorting)



## Instructions

1. In a large pot, add oil and bring to medium heat.
2. Add onions and sweat until translucent.
3. Add garlic and mix together. Allow to heat for only 30 seconds before moving to next step.
4. Add all dry ingredients and mix to coat onions and garlic.
5. Add tomato paste, maple syrup, and molasses. Stir to mix thoroughly with the onions. Leave on medium heat until everything begins to bubble.
6. Add drained beans, rinsed once, and stir to coat. Increase heat to high and continue stirring until pot bubbles, again.
7. Add enough broth to almost completely cover the beans. Also add bourbon. Bring to boil.
8. Allow to boil for 5 minutes, then reduce to a simmer and allow to remain there until beans are consistently soft and sauce is well thickened.  
\*If you are using a slow cooker, transfer everything to it, immediately after the 5-minute boil, cover, and leave on Low for up to 6 hours, to get desired tenderness\*
9. Add more broth, if the moisture level reduces too much, before desired tenderness in the beans is achieved.
10. Serve hot, or refrigerate (it gets more concentrated as it cools and draws more liquid into the beans!).