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Smoked Habanero Barbeque Bacon Beans

Ingredients

1/2lb. double smoked bacon
2 cans white, cannellini beans
1 Tbs. molasses
1 Tbs. honey
1/2 Tbs. smoked paprika
1/2 tsp. salt
2 Tbs. balsamic vinegar
1/2 cup Smoked Habanero Barbeque Sauce
1/2 cup LOC (Liquid of Choice)
1 shallot
2 cloves garlic

Instructions

1. Dice bacon and cook over medium heat until crisp. Remove the bacon onto a paper towel to drain.
2. Put the balsamic vinegar in to the pan to deglaze. Add in the shallot and garlic. Saute until the veggies begin to soften.
3. Add in beans, Barbeque sauce, molasses, honey, smoked paprika, and salt.
4. Add LOC as needed until heated through.

