

**Bourbon Barbecue Beans**  
[Reproduced courtesy of JHR, aka The Warlock]

From "Weber's Art of the Grill"

**Ingredients:**

4 slices bacon (about 3 ounces) cut into ½-inch dice

1 Cup yellow onions (1/2-inch dice)

1 tablespoon minced garlic

½ Cup ketchup

¼ Cup dark molasses

¼ Cup yellow mustard

¼ Cup bourbon

2 tablespoons brown sugar

2 tablespoon Worcestershire sauce

3 or 4 dashes Tabasco sauce

2 cans (28 ounces each) baked beans

Kosher salt

Freshly ground pepper

Mesquite or hickory chips, soaked in water for at least 30 minutes

**\*Indirect/Medium Heat Used in this Recipe\***

In a large sauté pan over medium heat, cook the bacon, stirring occasionally, until crispy, about 10 minutes. Add the onions and garlic and cook until soft, about 5 minutes. Add the ketchup, molasses, mustard, bourbon, brown sugar, Worcestershire sauce and Tabasco sauce. Bring to a boil, reduce the heat and simmer for about 5 minutes.

Follow the grills instructions for using wood chips, and set up the grill for indirect cooking.

Rinse and drain the baked beans and pit them in a 2-quart casserole or Dutch oven. Add the sauce from the sauté pan. Stir to combine thoroughly. Place the pan on the cooking grate over indirect medium heat. Cook for 1½ to 2 hours. Season with salt and pepper to taste. Serve warm.

Makes 12 to 15 servings.