



Columbia Grain™

CULTIVATING GROWTH™

RECIPE

Chile Spiked Baked Beans

Get BBQ ready with these savory and sweet beans with a bit of a kick, courtesy of chili powder and paprika.



INGREDIENTS

- 2 pounds dried navy beans
- ½ pound bacon, cut into ½-inch pieces
- 2 onions, finely diced
- 4 cloves minced garlic
- 1 cup ketchup
- 1 cup chicken stock
- ½ cup pure maple syrup
- ⅓ cup dark brown sugar
- 1 tbsp dark brown mustard
- 2 tps sea salt, plus more as needed
- 1 tbsp chili powder
- ½ tbsp smoked paprika

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INSTRUCTIONS

1. Sort through the dry beans, picking and discarding any discolored or strange beans. Rinse them and then transfer to a large bowl. Cover with at least 2 inches of cold water, cover with plastic wrap, and let the beans soak overnight.
2. The next day, drain the beans and transfer them to a stock pot. Cover again with 2 inches of cold water and bring to a boil over medium-high heat. When boiling, turn off the heat and let the beans soak for 1 hour to tenderize. Drain, reserving the cooking liquid. Set aside.
3. Preheat the oven to 250 degrees F.
4. Heat a large Dutch oven (or oven-safe pot) over medium heat.
5. Add the bacon and, stirring often, fry until just starting to crisp, about 5 minutes. Add the diced onion and season with a pinch of salt. Cook for 5 minutes, until the onion has started to soften and become translucent. Stir in the garlic and tomato paste, and cook for 1 minute, keeping the mixture moving the entire time.
6. Add the ketchup, stock, maple syrup, sugar, Dijon, salt, and spices, and stir until smooth. Stir in the navy beans. Cover and bake for 5 hours, until the beans are perfectly soft, the sauce is thickened beautifully, and the kitchen smells like absolute heaven. Cook for another 30 minutes uncovered to crisp up the top of the beans.
7. Serve.