

## Jack Daniels BBQ Baked Beans

### Ingredients

1 pound of dry Great Northern beans  
1 pint of Jack Daniels Tennessee Whiskey  
1 15 ounce can of tomato sauce  
1/2 cup yellow mustard  
1 cup of turbinado or brown sugar  
1 quart beef broth 3/4 cup molasses  
2 TLBS Worcestershire sauce  
1 TLBS hot sauce  
Salt & Pepper  
1 medium white onion (diced)  
1 green bell pepper (diced)  
6 cloves of fresh garlic (minced)  
1/2 pound of bacon lightly browned and not fully rendered

### Instructions

Rinse dry beans and remove any foreign matter and place into a pot. Pour water over beans to cover by 3 inches or so. Let soak overnight. Next day place pot of soaked beans onto a stove burner, and add in 1 TSP salt, and 1/4 to 1/2 cup of Jack Daniels Whiskey and heat up to a simmer and let simmer for 1 hour. Set aside and let cool down some.

Drain beans and layer the bottom of a deep rectangle baking pan. I used a throw away aluminum pan. Now add in 15 oz can of tomato sauce, 1/2 cup of yellow mustard, turbinado sugar, 1 1/2 cups of beef broth, 1/2 cup of Jack Daniels, 3/4 cup of molasses, 2 TLBS of Worcestershire sauce, 1 TLBS of hot sauce, 1/2 tsp of salt, and pepper to taste, diced onion, diced bell pepper, and minced garlic, and half cooked bacon. Stir well to mix all ingredients.

Place in a 300°F smoker uncovered to allow smoke to get into the beans. After first hour, check and see if you need to add in more beef broth. (I did after 1 hour). Go another hour and check for consistency again and add more broth if needed (I added another 3/4 cup). At the end of 3 hours, check for desired thickness of the sauce, and tenderness of the beans. If everything is to your liking, then remove beans and cover with aluminum foil to keep warm. If the beans still need to cook a little longer, then cover tightly with aluminum foil and allow them to keep cooking until desired tenderness is reached. Covering the beans will stop the sauce from reducing further and maintain the consistency while still cooking the beans.

Will feed a large family! Enjoy! \*Beans should be ready after 3 hours of cook time at 300°F, but could require another 30 minutes or so if not completely tender to your liking.