

## **JIM BEAM BAKED BEANS**

- 1lb dry navy beans
- 5-7 slices bacon
- 1 medium onion, diced
- 4 cups water
- 1/2 cup dark molasses
- 1 1/2 Tablespoons dry mustard
- 2-3 bay leaves
- 1 Tablespoon salt
- 1/2 Tablespoon pepper
- 1/2 cup brown sugar
- 1/2 cup white sugar, divided
- 1-2 Tablespoons Tabasco
- 1/2 cup Jim Beam Bourbon

### **Directions**

1. Put the beans in a large bowl and add cold water to cover by at least 2 inches. Soak overnight. Drain, rinse, and drain again.
2. Cook the bacon in a Dutch oven or large pot over medium heat. Once cooked, removed and place on a paper towel. Add the onion to the rendered fat and cook about 2 minutes until soft; add 1/4 cup white sugar and cook on medium for another 3 minutes. Add the beans, 4 cups water, bay leaves, and half of your cooked bacon, diced small. Bring to a boil over high heat. Reduce the heat and simmer for 1 hour and 10 minutes, until the beans have softened. Remove from the heat and discard the bay leaves.
3. Stir in the molasses, mustard, bourbon, Tabasco, brown sugar, remaining white sugar (1/4 cup), pepper and salt. Return the pot to the stove and cook over low heat for 3 to 4 hours, until very tender.

Chop the remaining bacon and stir it in before serving or use it as a garnish. More bacon never hurt anything, especially involving beans.

Tip - stir your beans from the bottom occasionally to prevent sticking. Add more sugar or seasoning to taste. I like more pepper and more bourbon - my hubby likes more sugar. We are all different! :)