

Root Beer Baked Beans

Servings: 25, 6 oz per serving

INGREDIENTS

- 2 oz canola oil
- 3 ½ lbs chopped onions
- 6 garlic cloves, minced
- 108 oz canned white beans (kidney, cannellini, etc.), rinsed, drained
- 4 ½ c Chef's Line® Craft Root Beer
- 5 oz apple cider vinegar
- 5 oz mild-flavored (light) molasses
- 3 oz tomato paste
- 3 oz Rykoff Sexton® Dark Ale Mustard
- 1 ½ T chili powder
- 1 T kosher salt
- 1 T ground black pepper
- 12 oz Patuxent Farms® Bourbon Bacon Topping

PREPARATION

1. Preheat oven to 400°F. Sauté onions in oil in a large ovenproof pot over medium heat until beginning to brown, stirring often, about 8 minutes. Add garlic; stir 1 minute.
2. Add beans, root beer, vinegar, molasses, tomato paste, mustard, chili powder, salt and pepper; mix. Stir in bacon; bring to boil. Transfer to oven; bake uncovered until liquid thickens, about 30 minutes.

