

# Barbecued Baked Beans

Servings : 6

Amount	Measure	Ingredient - Preparation Method
10	slices	bacon - chopped
1	medium	yellow onion - chopped
2	cups	barbecue sauce
1 1/4	cups	brown sugar
1	cup	beef stock
1	cup	leftover chopped brisket or pulled pork
1/4	cup	molasses
1	tablespoon	dry mustard
2	teaspoons	kosher salt
1/8	teaspoon	ground clove
4		15 oz cans naby beans - drained and rinsed
16	ounces	can peeled tomatoes - crushed by hand
		freshly ground black pepper

Heat oven to 325. Heat bacon in an 8qt Dutch oven over medium-high heat, and cook, stirring, until its fat renders, about 6 minutes. Add onion, and cook, stirring, until soft, about 5 minutes. Add sauce, sugar, stock, meat, molasses, mustard, salt, cloves, beans, tomatoes, and pepper; bring to a boil. Cover pot and place in oven; bake until thick and fragrant, about 2 hours. Cool 10 minutes.