



4- 15 oz. great Northern, navy or white pea beans - drained and rinsed

6 bacon slices

1/2 medium white onion, finely chopped

3/4 cup barbecue sauce

1/2 cup apple cider

2 tablespoons molasses

1 1/2 tablespoons Dijon mustard

1 tablespoon Worcestershire sauce

3/4 tablespoon soy sauce

1 tablespoon cider vinegar

2 chipotle peppers, minced - if you would rather not make these spicy omit this ingredient!

1/2 tablespoon adobo sauce

Cook the bacon in a frying pan. Remove it when it is crispy and place it on paper towels to drain the grease. When cool enough to handle, tear them into small pieces. Reserve 2 tablespoons of the rendered fat.

In a bowl, whisk together the barbecue sauce, apple cider, molasses, Dijon mustard, Worcestershire sauce, soy sauce, cider vinegar, 2 tablespoons bacon fat, chipotle peppers and adobo sauce. Mix well.

In a another bowl, combine the beans with the onion and the barbecue mixture. Place into an oven dish and bake, uncovered, for 45 minutes. Stir the beans, cover, and bake for an extra 15 minutes. Serve!

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