

Beer Baked Beans *(serves about 6-8 as a side dish)*

The peppers here are optional, but they actually don't provide a lot of intense heat by the time they've been simmering for so long. So if you're making this for a few spice-phobics, you can reassure them by leaving it out. You'll be missing some depth of flavor, but the dish shouldn't suffer from lack of peppers. Also, any combination of beans will do, but these three I've listed looked particularly delicious when the recipe was done!

- 1 15-16 oz can cannellini beans
- 1 15-16 oz can dark red kidney beans
- 1 15-16 oz can blackeyed peas
- 1 small-med. yellow or white onion, diced
- 2 med. jalapeño peppers, de-seeded, deveined, and diced
- 1 poblano pepper, roasted, skinned, and diced (see [How To Roast Your Own Peppers](#) recipe)
- 2-3 slices uncooked bacon, diced
- 4 additional slices uncooked bacon, set aside
- 1 40 oz bottle (1 pt 6 oz) Guinness stout beer (close to room temperature)
- ¼ cup dark molasses
- ½ cup plain ketchup
- 2 tblsp Dijon mustard
- ½ cup light brown sugar (packed)
- 1 tsp chili powder (optional)
- Salt & pepper

Rinse and drain the beans all together in a colander. Let drain in the sink.

Heat a large stockpot or Dutch oven on med or med-hi heat.

(Optional – add a small amount of extra virgin olive oil or veggie oil to get started)

Cook the diced bacon until its fat renders out and it starts to get crispy.

Add the onion. Add a couple of teaspoons of salt and ground black pepper (and chili pepper, if you choose to). Stir to coat with the bacon fat, and cook until the onion is soft and just barely turning brown.

Add the jalapeño and stir for about another minute.

Reduce heat to med-low.

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Add the beer, molasses, ketchup, mustard, and brown sugar. Stir to combine. It will look thin, but the liquid will thicken as it cooks.

Add the beans, stir to coat.

Stir in the poblano pepper as the mixture starts to bubble.

When the mixture just starts to boil, cover and reduce heat to low.

Leave to simmer for about 2 more hours. Check & stir occasionally. If you feel the mixture is too thin at this point, cook with the lid off the pot for a while.

About an hour before you plan to serve, place the remaining slices of bacon carefully on top of the beans. Cover. Leave for about 15-20 minutes.

As bacon cooks and begins to brown, turn it once, then leave for another 15-20 minutes.

Remove cooked bacon slices and chop, then return them to the pot and stir.

Serve right from the pot!