

Barbecue Rib Baked Beans

<http://userealbutter.com/2017/10/22/barbecue-rib-baked-beans-recipe/>
modified from [this recipe](#)

8 slices of bacon
1 small onion, diced
1 bell pepper, cored and finely chopped
2 28-oz. cans of baked beans
1/2 cup barbecue sauce
1/2 cup ketchup
1 tbsp spicy brown mustard
2 tsps Worcestershire sauce
1 tbsp soy sauce or tamari
1/4 cup brown sugar, packed
2 tsps apple cider vinegar
1/2 lb. barbecue rib meat, shredded and chopped

Cook the bacon in a skillet over moderate heat until the bacon is at the soft or chewy stage (not crisp). Remove the bacon to a cutting board. Reserve 3-4 tablespoons of the bacon grease. Chop the bacon into little pieces and set aside.

Preheat oven to 325°F.

Place the bacon grease in a large stock pot over medium-high heat. Sauté the onions and bell pepper until soft (about 5-7 minutes). Add the beans, barbecue sauce, ketchup, mustard, Worcestershire sauce, soy sauce (or tamari), brown sugar, and apple cider vinegar to the pot. Stir over medium-high heat until the beans come to a boil. Reduce to a simmer and simmer for 5 minutes, stirring occasionally to keep the bottom from burning. Use an immersion blender or a food processor to purée 1-2 cups of the beans (1 cup for thinner beans, 2 cups for thicker beans) and stir it back into the pot. Stir the rib meat into the beans.

Pour the beans into a 9×13-inch baking dish. Sprinkle the bacon evenly over the top of the beans. Bake for 2 hours. Serves 12-16.