



## Smoky BBQ Beans

**Makes:** 6

**Prep time:** 15 minutes

**Cook time:** 1 hour

### Ingredients:

2 tins (approx 500g drained weight) small white beans, such as cannellini

400g smoked bacon, diced

1 onion, diced

2 chipotle chillies

5 cloves garlic, crushed or grated

2 tablespoons tomato puree

1 tablespoon treacle

1 tablespoon Worcestershire sauce

2 bay leaves

2 cloves

1 cinnamon stick

500ml chicken or beef stock

This is a quick version of a classic BBQ bean recipe, using pre-cooked beans to speed up the cooking. While it's true that beans soaked overnight and cooked in the sauce will always produce better results, this version is delicious. Sometimes you just need beans! If you want the beans extra smoky, use the smoking box filled with wood chips for the final 20 minutes of cooking.

### Method:



**1.** Put the bacon in a large, lidded casserole dish and gently cook until the fat begins to render out - around 10 minutes.

**2.** Add the onions, and cook until soft and starting to colour.

**3.** Add the garlic and cook for a minute or so, stirring, then add all the other ingredients.

**4.** Light 1 burner on the Jupiter Outback BBQ and set the heat to low. Transfer the beans to the BBQ and put the lid on. Cook, stirring regularly, for 40 minutes.





**Method Continued:**

**5.** Prepare the smoke box with wood chips for smoking (if using). Light a gas burner on the opposite side of the BBQ and place the smoke box directly over the heat. Remove the lid on the beans and close the lid of the BBQ. Cook for a further 20 minutes.

**6.** Serve the beans with toast, barbecued meats or a jacket potato.

