



BARBECUE AND COFFEE BAKED BEANS

- 3 slices of bacon, halved
- ¼ of a medium onion, diced
- 2 jalapenos, diced
- 2 (15 oz) cans pork and beans
- ¾ cup barbecue sauce
- 2 tablespoons brown sugar
- ¼ cup cider vinegar
- 1 teaspoon dry mustard
- 1 teaspoon instant coffee granules (I used Starbucks Via)
- 1 teaspoon smoked paprika
- ¼ cup beer (I used Sam Adams Oktoberfest)

Preheat your oven to 325 degrees. Fry the bacon in a skillet until the bacon is partially cooked and the fat renders; you want about 2-3 tablespoons of drippings. Take the bacon out of the skillet and set it aside. Put the onions and peppers into the skillet with the drippings and sauté them for 5 minutes. Add the beans and the rest of the ingredients and bring everything to a simmer. Pour the beans into a greased 9x9 baking dish and top with the bacon slices. Bake until they are bubbly and thickened, about 2 hours. Let them stand to thicken slightly before serving.

NOTE: I found that my bacon didn't crisp in the oven on top of the beans, and I threw it out. It may be that I didn't cook it quite enough first, next time I'll fry it longer in the skillet.

Recipe courtesy of Karly Vardaman, www.kitchenpsycho.com