



ART OF BBQ SERIES

Drunken Beans & Orange BBQ

INGREDIENTS:

DRUNKEN BEANS

- 2 (28 oz) Cans of Pinto Beans
- 6 Strips Bacon, Chopped
- 2 Cloves Garlic, Chopped
- 4 Medium Fresh Plum Tomatoes, Chopped
- 2 Medium Onions, Chopped
- 1/4 Lb Ground Beef
- 1 (12 oz) Can of Beer (Lager)
- 1/2 Bunch Fresh Cilantro, Chopped
- 2 Jalapeno Peppers, Seeded and Chopped

ORANGE BBQ

- 1/2 Onion, Minced
- 4 Cloves Garlic, Minced
- 3/4 Cup Orange Juice
- 1/2 Teaspoon Ground Black Pepper
- 1/2 Tablespoon Salt
- 2 Cups Ketchup
- 1/4 Cup Tomato Paste
- 1/3 Cup Cider Vinegar
- 2 Tablespoons Liquid Smoke Flavoring
- 1/4 Cup Worcestershire Sauce
- 1/2 Cup Packed Brown Sugar
- 1/3 Teaspoon Hot Pepper Sauce, or to Taste

DIRECTIONS:

DRUNKEN BEANS

1. Fry the bacon in a large skillet until halfway cooked.
2. Add ground beef and cook until it's almost done.
3. Add garlic, tomatoes, onions, and green pepper; continue cooking with bacon until the bacon crisp.
4. Stir in the beans and let them heat up for about 3 min.
5. Add a can of beer to bacon mixture and simmer a few additional minutes, or longer if you like your beans softer.
6. Add chopped cilantro and jalapenos; combine everything in the large pot. Add salt and pepper to taste

ORANGE BBQ

1. In a large skillet over medium heat, combine the onion and garlic. Simmer for 10 minutes, or until onion is translucent.
2. Mix in the ground black pepper, salt, ketchup, tomato paste, vinegar, liquid smoke, Worcestershire sauce, brown sugar, orange juice and hot pepper sauce.
3. Bring to a boil. Reduce heat to medium-low, and simmer for 10 minutes. Run sauce through a strainer if you prefer a smooth sauce.

