

Zed's “Holy Fuck, That's Good” Baked Beans

Ingredients:

1 lb thick cut bacon (preferably hickory smoked)
8 oz. 85/15 ground beef
¾ cup brown sugar
¾ cup molasses
2 large vidalia or sweet onions
1 tsp ground mustard
2 15 oz. cans crushed tomatoes
5 15 oz. cans great northern white beans
½ tsp black pepper
pinch of salt
½ tsp cayenne pepper



Instructions:

1. Cut bacon into small pieces and place into cast iron dutch oven on the stove at medium-high heat. Cook until very lightly browned. Remove and set aside on paper towel-lined bowl or plate. Leave rendered bacon fat in cooking vessel.
2. Dice both onions into as small as you'd like using a knife or a food processor. Sautee onions in bacon fat until translucent.
3. Add ground beef to onions, and brown beef. When done, drain if preferred.
4. Preheat oven to 350 degrees Fahrenheit.
5. In a food processor, add two cans of crushed tomatoes and puree. Once pureed, add in brown sugar, molasses, ground mustard, salt, and pepper. Once added, mix using spoon or food processor. Once mixed, add to beef and onions.
6. Once the tomato mixture and beef/onion mixture has been combined, add cayenne pepper and mix thoroughly.
7. Add bacon and drained beans to vessel and mix until combined.
8. Place vessel in a 350 degree oven and baked uncovered for 1 hour. Stir, then bake for another hour. Enjoy.

Note: If there is too much liquid at the end of the cooking time, continue to bake at 20 minute

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