

Root Beer Baked Beans

Servings: 8

Source: Bon Appetit, July 2010

Ingredients

- 4 Slices Smoked Bacon, Cut Into 1-Inch Pieces
- 3½ cups Chopped Onions
- 2 Garlic Cloves, Minced
- 4 (16 oz) cans Cannellini Beans, Rinsed, Drained
- 1½ cups Root Beer (preferably Artisanal)
- 3 Apple Cider Vinegar
- 3 Mild-Flavored (light) Molasses
- 2 Tomato Paste
- 2 Dijon Mustard
- 1½ teaspoons Chili Powder
- 1 teaspoon Coarse Kosher Salt
- 1 teaspoon Freshly Ground Black Pepper

Method

Preheat oven to 400°F.

Cook bacon in large ovenproof pot over medium heat until crisp, stirring occasionally. Using slotted spoon, transfer bacon to paper towels. Add onions to drippings in pot, cook until beginning to brown, stirring often, about 8 minutes.

Add garlic; stir 1 minute. Add beans, root beer, vinegar, molasses, tomato paste, mustard, chili powder, 1 tsp salt, and 1 tsp pepper; mix. Stir in bacon; bring to boil.

Transfer to oven; bake uncovered until liquid thickens, about 30 minutes.