



Tex-Mex Smokehouse Beans

Yield: 24 each 6 oz side dishes

Ingredients:

- Pickled Red Onions
 - 4 cup Red onion, julienned
 - 1 ½ cup Apple cider vinegar
 - ½ cup Water
 - 2 tsp Kosher salt
 - ¼ cup Sugar
- BBQ Bean Base
 - 8 lb. tub [Reser's Smokehouse BBQ Beans](#) (71117.14172)
 - 2 Tbsp Ancho chile powder
 - Smoked ham, diced small
 - 1 cup Roasted red bell pepper, diced and drained

Directions:

1. For pickled red onions, place julienned red onions in heatproof container.
2. In a small saucepan, bring the vinegar, water, salt, and sugar to a boil.
3. Pour vinegar brine over the onions and stir to combine.
4. Cover and let cool to room temperature.
5. Refrigerate 8-10 hours until ready to use.
6. For BBQ Bean Base, in an 8-quart pot, combine Reser's Smokehouse BBQ Beans, ancho chili powder, diced ham and red peppers.
7. Heat over medium heat until heated through.
8. Place into a steam table pan and cover.
9. To serve, place 6 oz of the BBQ beans in bowl and top with pickled red onions.