



Tex-Mex Smokehouse Beans

Yield: 24 each 6 oz side dishes

Ingredients:

Pickled Red Onions

- 4 cups Red onion, julienned
- 1 ½ cups Apple cider vinegar
- ½ cup Water
- 2 tsp Kosher salt
- ¼ cup Sugar

BBQ Bean Base

- 8 lbs. 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 a 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 for 8-10 hours until ready to use.
6. For BBQ Bean Base, combine Reser's Smokehouse BBQ Beans, ancho chili powder, diced ham, and red peppers in an 8-quart pot.
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 a bowl and top with pickled red onions.