



Maple Bacon Bourbon BBQ Beans

Yield: 30 each 5 oz servings

Ingredients:

- 8 lbs [Reser's® American Harvest BBQ Bean Medley](#) (71117.14175)
- 12 oz Bacon, thick-cut, cut into ½-inch strips
- 4 cups Yellow onion, diced
- ½ cup Tomato paste
- 1 cup Maple syrup
- 1 cup Bourbon

Directions:

1. In a large stockpot, render the bacon on medium heat until crispy and remove it to a plate.
2. Cook onions in the rendered bacon fat until softened and lightly browned.
3. Add tomato paste and cook to thicken and brown slightly.
4. Add bourbon and maple syrup to glaze and bring to boil.
5. Place Reser's American Harvest BBQ Bean Medley and rendered bacon in the pot.
6. Heat over medium heat, stirring regularly to keep from scorching until the beans are heated through, 15-20 minutes.
7. Place heated beans in steamtable or serve immediately.