

PEACH BBQ BAKED BEANS



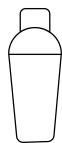
INGREDIENTS

- 4 1-inch strips of bacon
- 1 seeded and chopped red bell pepper
- 1 peeled and chopped large yellow onion
- 3 28 oz. cans of baked beans
- 1 cup [Monin Peach Purée](#)
- 1/4 cup hickory smoke BBQ sauce
- 1 tablespoon favorite BBQ Rub



GLASSWARE

Culinary



PREPARATION

1. Preheat the oven to 325 degrees F.
2. Heat a large skillet over medium heat. Add the bacon pieces
3. and cook, stirring, until somewhat crispy and its fat has
4. rendered. Using a slotted spoon, transfer the bacon to a
5. paper towel-lined plate to drain, leaving the fat in the skillet.
6. Add the pepper and onion to the skillet and cook, stirring, until
7. softened, about 6 minutes. Transfer the mixture to a large
8. baking pan.

9. Add the bacon, beans, Monin Peach Purée, barbecue
10. sauce, and rub to the pan. Mix to combine and bake,
11. uncovered, until hot and bubbly, about 1 hour.
12. Serve immediately or refrigerate until needed. To re-heat, use
13. slow cooker on low setting for 45 minutes to an hour, stirring
14. occasionally.