



TexasStyle Baked Beans

Oscar · 28/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

8

Description

Texasstyle baked beans are sure to be a hit at your next outdoor cookout Even if you dont have a smoker theyll turn out great but if you do have access to a good hickory or pecan fire take advantage For a real Texas experience use a bottle of Lone Star beer to make the beans and indulge in one yourself as theyre cooking

Ingredients

- - 1 tablespoon butter
- or as needed - 2 tablespoons vegetable oil - 1 medium red onion
- diced - 2 cloves garlic
- minced
- or more to taste - 1 pound bacon
- diced - 1 medium red bell pepper
- diced - 3 medium jalapeno peppers
- minced
- or to taste - 1 cup beer
- or more to taste - 1 cup barbecue sauce - 1 cup brown sugar - ¼ cup molasses - 6 cups cooked pinto beans - 1 pinch garlic salt
- or to taste - cracked black pepper to taste

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13-inch baking dish with 1 tablespoon butter. Heat oil in a large skillet over medium-high heat. Sauté onion and garlic in hot oil until onion begins to soften
2. 5 to 7 minutes. Add bacon
3. bell pepper
4. and jalapeños; cook and stir until bacon is browned
5. 7 to 10 minutes. Stir beer
6. barbecue sauce
7. brown sugar
8. and molasses together in a large bowl. Stir in pinto beans
9. bacon-onion mixture
10. garlic salt
11. and pepper. Pour bean mixture into the prepared baking dish. Bake in the preheated oven until bubbling and browned
12. about 45 minutes. To Bake on a Wood Smoker: Preheat the smoker to between 250 and 275 degrees F (120 and 135 degrees C). Pour bean mixture into a greased 9x13-inch pan lined with aluminum foil. Cook in the preheated smoker for 30 minutes. Cover the pan with more aluminum foil and continue cooking for 2 to 3 hours. Uncover and transfer beans to a preheated 375 degrees F (190 degrees C) oven until beans are browned
13. about 10 minutes.