

Marshall's
HAUTE SAUCE

Smoked Habañero Barbeque Bacon Beans

1/2 lb. double smoked bacon
2 cans white, cannellini beans
1 Tbs. molasses
1 Tbs. honey
1/2 Tbs. smoked paprika
1/2 tsp. salt
2 Tbs. balsamic vinegar
1/2 c. LOC (Liquid of Choice)
1/2 c. Smoked Habañero Barbeque Sauce
1 shallot
2 cloves garlic

1. Dice bacon and cook over medium heat until crisp. Remove the bacon onto a paper towel to drain.
2. Put the balsamic vinegar into the pan to deglaze. Add in the shallot and garlic. Saute until the veggies begin to soften.
3. Add in beans, Barbeque sauce, molasses, honey, smoked paprika, and salt.
4. Add LOC as needed until heated through.

Order more at www.marshallshautesauce.com