Chef J’s Ultimate Baked Beans - Traeger

Looking for a side dish that will have everyone begging for seconds? Give this baked bean recipe an opportunity to dazzle the family and amaze the neighbors. This recipe is the feel-good hit of the summer, loaded with flavor and has some cool hints of coffee too. Let’s Get Grilling, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** 10-12 Servings

##### **Prep Time:** 15-20 Minutes

##### **Cook Time:** 35 – 40 Minutes

**Cook Temp**: 450˚ - Cook Temp | 450˚ Finishing Temp

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 4 cans **Pinto Beans, 15 oz can Drained, Lightly rinsed**

### 1 pound **Bacon, Applewood, Raw, Thick Sliced rough chopped**

### 1 tbsp **Garlic, Fresh, Crushed**

### 1 ea **Pepper, Red Bell diced small**

### 1 ea **Pepper, Green Bell diced small**

### 1 cup **Sugar, Brown, Dark**

### 1 tbsp **Vanilla Extract or paste**

### ½ cup **Maple Syrup**

### 1 cup **Tomato Puree, Canned**

### 1 cup **High Altitude BBQ Sauce, 5280 Culinary**

### 4 tbsp **Oink Rub, 5280 Culinary**

### 3 tbsp **Island Boys Coffee Rub, 5280 Culinary**

# Preparation Directions:

Wash all tools prior to use

Prep and measure out ingredients as listed above

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, or any cooking tools

Clean out Traeger as needed and change drip tray liner

Fill pellet hopper with Reserve Blend Pellets

Set Traeger to 500˚, hit enter and hit ignite

While Traeger is heating up – add Lodge Cast Iron Dutch Oven (without lid)

Once Traeger reaches temp, proceed as listed below

Open Traeger lid and add the bacon to the Dutch oven, close the lid and allow bacon to cook / render for 10 minutes

Open the Traeger lid and stir the bacon, add the garlic and peppers, close the lid and allow garlic, peppers and bacon to cook for 10 minutes.

Open the Traeger lid and add the beans, sugar, vanilla, syrup, tomato puree, BBQ sauce and spices. Stir to combine. Close the lid and cook for 15 minutes

Open the Traeger lid and carefully stir the beans, take a sample taste (be careful, they are hot) adjust seasoning if needed and sweetness if desired

Continue to cook in 5-minute increments (without Dutch oven lid) until desired thickness is reached

Chef’s Tip: Beans will thicken by about 10% when cooling

Carefully remove Dutch oven using heat proof gloves and bring into kitchen

Allow to cool for 5 minutes prior to serving

Devour !!!

To store beans, cool completely at room temp, place into storage container and cover

Shelf life: 3 days

**For this recipe total cook time was**

**:35 Cook Temp – 500˚**

**SHOPPING LIST**

Traeger Ironwood 885 Ace SKU – 8030462

Reserve Blend Pellets Ace SKU – 8015887

Lodge, Cast Iron Dutch Oven 10.25”, 5 qt Ace SKU - 6102925

Oink Rub, 5280 Culinary Ace SKU – 8562043

Island Boys Coffee Rub, 5280 Culinary Ace SKU - 8059876

High Altitude BBQ Sauce, 5280 Culinary Ace SKU - 8560088