

Chipotle-Lime Baked Beans



Recipe courtesy of Katie Lee Biegel

Show: The Kitchen Episode: Cookout Combos



To me, baked beans are an integral part of any cookout. This recipe gives canned baked beans a zing! The acid from the lime juice pairs nicely with the fatty richness of the beans and the spice of the chipotle in adobo. It's the perfect pairing for your favorite BBQ proteins!

Level: Easy

Total: 1 hr 5 min

Active: 25 min

Yield: 4 to 6 servings

Ingredients:

2 strips bacon, chopped

1/2 onion, diced

2 cloves garlic, minced

One 28-ounce can baked beans

1/3 cup ketchup

3 tablespoons honey

2 tablespoons lime juice

1 teaspoon to 1 tablespoon adobo sauce from canned chipotles, depending on how spicy you like it

Kosher salt and freshly ground black pepper

1/2 cup french-fried onions

Directions:

1 Preheat the oven to 350 degrees F.

2 In a saute pan over medium heat, cook the bacon until crispy, about 4 minutes. Remove the bacon with a slotted spoon to a paper towel-lined plate. Add the onions and garlic to the pan with the bacon grease and cook until the onions are translucent, about 5 minutes. Remove from the heat.

3 In a large bowl, combine the baked beans, onion-garlic mixture, bacon, ketchup, honey, lime juice, adobo sauce, salt and pepper. Mix thoroughly to combine. Transfer to a 2-quart baking dish. Cover with foil and bake for 30 minutes. Uncover and bake until slightly thickened, about another 10 minutes. Remove from the oven and top with the fried onions. Serve.

