

## **Raichlen Smoky Beans**

Equipment: Weber Smokey  
Mountain smoker; hickory wood

- 6 ounces bacon, cut into 1/4-inch slivers
- 1 large onion, finely chopped (about 2 cups)
- 3 cloves garlic, minced
- 2 - 15-ounce cans great northern or kidney beans, drained and rinsed in a colander
- 1 - 15-ounce can black beans, drained and rinsed in a colander
- 1/3 cup packed dark brown sugar, or to taste
- 1/4 cup molasses, or to taste
- 1/4 cup your favorite barbecue sauce
- 1/4 cup ketchup
- 2 tablespoons Worcestershire sauce
- 1 tablespoon Dijon mustard
- 1 tablespoon dry mustard
- 2 tablespoons cider vinegar, or to taste
- 1/2 teaspoon liquid smoke
- 1/2 cup beer or water, or more as needed
- Salt and freshly ground black pepper



Step 1: In a heavy pot, cook the bacon over medium heat to render the fat, about 5 minutes. Discard all but 2 tablespoons fat.

Step 2: Add the onion and garlic and cook until the vegetables are soft, about 5 minutes. Stir in the beans, sugar, molasses, barbecue sauce, ketchup, worcestershire sauce, mustards, vinegar, and liquid smoke. Add salt and pepper to taste.

Step 3: Set up your smoker following the manufacturer's instructions and preheat to 225 degrees. Add the wood as specified by the manufacturer.

Step 4: Smoke the beans, uncovered, until thick and richly flavored, about 2 to 3 hours, stirring occasionally. (Add more beer or water as needed if beans seem too dry.)