



Deception Salsa



SOUTHERN-STYLE SALSA BAKED BEANS

These Southern-Style Spicy Salsa beans will elevate your next backyard BBQ to new levels. Who knew you could make baked beans even better? Well, you can and they are nothing short of amazing!

Ingredients:

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| 1/2 lb. of Peppered Bacon | 1 12oz Jar of Deception Salsa - Tease (or use Oink) |
| 1/2 lb. of Applewood Smoked Bacon | 1 cup of BBQ Sauce (Stubbs Original is recommended) |
| 2 16oz cans of Bush's Country Style Baked Beans | 1/2 cup of Light Brown Sugar |
| 1 can of Cannellini Beans (drained) | 1/4 cup of Apple Cider Vinegar |
| 1 can of Light Kidney Beans (drained) | 1/4 cup of Molasses |
| 1 can of Pinto Beans (drained) | 2 Tablespoons of Dijon Mustard |
| 1 can of Seasoned Black Beans (drained) | |

Directions:

1. Start with 1/2 lb. of peppered bacon. You will also need 1/2 lb. of applewood smoked bacon or any other style you like. Cut the slices in half, then fry them over medium heat. Start with the peppered bacon. You don't want to brown or crisp the peppered bacon at all; the point is only to render the fat and get the bacon ready to bake up and turn brown in the oven. Once it's ready, pull it out of the pan and save for later.
2. Lightly spread light brown sugar over the applewood smoked bacon (only on one side) and cook until just crisp in the pan. This will create a dark, caramelized bacon. Once this bacon is crisp, put it aside as well.
3. Put a diced onion into all of that goodness and render the onion over medium-low heat until it is soft.
4. While the onion is cooking, combine 1 cup of BBQ sauce (I recommend Stubbs Original), 1/2 cup of light brown sugar, 1/4 cup each of apple cider vinegar and molasses and 2 heaping tablespoons of dijon mustard in a bowl and whisk together until smooth. Add this to the onion with 1 jar of Tease salsa and all of the beans.
4. Cut the applewood (brown sugared) bacon into bite sized pieces and stir them into the beans and cook over medium heat for 5 minutes, stirring often.
5. Now transfer the beans to a 9x12 baking dish that has been sprayed with cooking spray. Place in a 300° oven and bake for an hour and a half. Then add the peppered bacon on top of the beans and bake for another 30 minutes. Be sure to check on your beans the first time you make them. Some ovens will cook quicker than others and you don't want to dry out the beans too much. You can adjust your cooking time as needed.
6. Take them out of the oven and let them stand about 5 minutes before serving.