

BBQ Anasazi Beans

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Servings: 12 each 1/2 cup servings

Ingredients:

Ingredients	Quantity
Dove Creek Anasazi beans, dry (Dove Creek)	1 pound
Water	3 quarts
Bacon, diced (Coleman Natural)	4 ounce
Onion, julienne (A Colorado Proud Brand)	4 ounce
Garlic, chopped	2 teaspoon
Chipotle Sauce (A Fare to Remember)	8 oz. jar
BBQ Sauce (Grumpy's Private reserve)	1 cup
Chili Powder	2 ½ teaspoon
Black pepper	¼ teaspoon
Salt	½ teaspoon
Cheddar cheese, shredded (Horizon)	4 ounce

Instructions:

Method of Preparation

1. Rinse and sort beans. Place in container and cover with water and soak overnight.
2. Drain and rinse beans. Place in stock pot add 3 qts of water and bring to boil. Reduce heat and cook until tender. Once beans are fully cooked, drain, rinse, and reserve.
3. In a sauce pan, sauté bacon until crisp. Remove and hold cooked bacon, reserving drippings in sauce pan.
4. Add onions to bacon drippings and sauté until caramelized, add garlic and sauté a few minutes more.
5. Add cooked beans, cooked bacon, and add next five ingredients (chipotle sauce through salt) to sauce pot. Bring to a boil and reduce heat to a simmer and cook for about 45 minutes.
6. Portion beans and top with cheese.