


COWBOY BEANS

INGREDIENTS		AMOUNT	UNITS	PREP TIME	PHOTO		
Diced Bacon	3	cups	1.5 Hours	ALLERGY ALLIUM			
Roasted Onion, Diced	2 1/2	cups					
Roasted Jalapeno, Seeded & Diced	1 3/4	cups					
Garlic, Minced	4	teaspoons					
Roasted Tomatoes, Cored & Diced	3 1/2	cups					
White Beans, Drained & Washed	4	15 oz cans					
Chicken Stock	1	gallon					
Beer	1	can					
Bay Leaves	2	each					
Dried Whole Oregano	3	Tablespoons	CONTAINER				
Kosher Salt	2 Tbs	& 1 Tsp					
Taco Seasoning	2	teaspoons					
Apple Cider Vinegar	4	Tablespoons					
BBQ Sauce	2	cups					
YIELD:	Portions:	Gr:	Vol: 7 qts	SHELF LIFE:	10 Days	LINE LIFE:	4 Days

PROCEDURE

1. Peel 2 onions and cut them in half. Place them on a grill above the flame, char both sides. Dice them.
2. Place 8 jalapenos on a grill over the flame and roast, turning frequently, until the jalapenos are charred. Cut the stems off, peel the charred skin off, split them in half and scrape the seeds out. Dice them.
3. Remove the cores from 4 large tomatoes and place them on the grill to char. Once charred, peel the skin off and dice.

1. Place the dutch oven over a high flame and add in the diced bacon. Cook until the bacon is browned, stirring
2. Add in the diced roasted onions, jalapenos and the minced garlic. Cook for an additional 5 minutes, stirring often.
3. Add the roasted tomatoes and cook for 5 more minutes, stirring to make sure it doesn't stick to the bottom.
4. Add in the rinsed white beans, chicken stock, beer, bay leaves and oregano. Bring to a simmer for 20 minutes.
5. Add in the remaining ingredients, stir well, and cook for an additional 10 minutes. Taste and adjust seasoning as

Tip: The cowboy beans are always better the next day! You can also substitute the white beans for pinto beans.