

## THE WAY THE COOKIE CRUMBLES



### **Barbecue Cowboy Beans** (adapted from Something Edible)

Serves 6

If you don't want to buy two kinds of beans, feel free to choose one or the other.

I didn't use the liquid smoke because I didn't have any, so I can't attest to how it affects the beans. I doubt adding smoky flavor would be a bad thing though.

6 ounces (about 1 cup) dry pinto beans, rinsed and sorted  
2 ounces (about 1/3 cup) dry kidney beans  
salt  
6 slices (about 6 ounces) bacon, chopped  
1/2 medium onion, chopped  
2 cloves garlic, minced  
1 teaspoon allspice ground  
1/2 teaspoon ground coriander  
1/2 teaspoon ground black pepper  
1 teaspoon dry mustard  
1/4 cup beer  
1 (10-ounce) can diced tomatoes with chiles  
1/4 cup ketchup  
1/4 cup molasses  
1 tablespoon cider vinegar  
1 teaspoon hickory liquid smoke (optional)

1. Heat the oven to 300 degrees. Place the beans and 1 teaspoon salt in a 5-quart Dutch oven; add enough water to cover the beans by 1 1/2 inches. Bring the water to a boil over medium-high heat, then cover the pot and transfer it to the oven. Cook for 75 minutes, until the beans are tender. Drain the beans. Increase the oven temperature to 400 degrees.

2. Add the bacon to the now-empty Dutch oven. Cook over medium heat until fat begins to render, 3-4 minutes. Add the onion and cook, stirring occasionally, until softened and translucent, 5-6 minutes. Add the garlic, allspice, coriander, black pepper, and mustard; cook, stirring constantly, until fragrant, about 1 minute. Add the beer and scrape the bottom of the pot to release the browned bits. Add the tomatoes and chiles with their juice, the ketchup, molasses, cider vinegar, liquid smoke (if using), and 1 teaspoon salt. Bring to a simmer over medium-high heat.

3. Cover and transfer the beans to the oven. Bake for 4 hours. Serve.