## RecipesCh@\_se

## **Barbecued Baked Beans**

Yield: 6 min Total Time: 75 min

Recipe from: https://www.recipeschoose.com/recipes/chinese-tomato-beef-brisket-recipe

## **Ingredients:**

- 10 slices bacon chopped
- 1 yellow onion medium, chopped
- 2 cups barbecue sauce
- 1 1/4 cups dark brown sugar
- 1 cup beef stock
- 1 cup beef brisket leftover chopped, or pulled pork
- 1/4 cup molasses
- 1 tablespoon dry mustard
- 2 teaspoons kosher salt
- 1/8 teaspoon ground cloves
- 60 ounces navy beans drained and rinsed
- 16 ounces whole peeled tomatoes crushed by hand
- ground black pepper Freshly, to taste

## Nutrition:

- 1. Calories: 840 calories
- 2. Carbohydrate: 135 grams
- 3. Cholesterol: 40 milligrams
- 4. Fat: 25 grams
- 5. Fiber: 3 grams
- 6. Protein: 32 grams
- 7. SaturatedFat: 8 grams
- 8. Sodium: 2330 milligrams
- 9. Sugar: 74 grams

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