



## *Smokey Garlic Maple Baked Beans*

*This classic comfort food has added depth with the smokey garlic. The sauce is rich and flavourful...and ideal partner for pork and whole boiled potatoes or use in your own Chili recipe. Hands-down, the BEST baked beans!*

### Ingredients

- 1 bag (The Garlic Box) **Smokey Garlic White Bean Soup Mix**
- 2 tbsp vegetable oil
- 1 onion diced
- 1 granny smith apple, peeled, cored and diced
- 1 tbsp dry mustard
- 1 tsp Dijon mustard
- 1 pinch cayenne pepper
- ½ tsp salt
- 2 cups tomato puree (or tomato sauce)
- 1/3 cup maple syrup
- 3 tbsp cider vinegar
- 3 tbsp fancy molasses
- 2 tbsp brown sugar



### Directions

Rinse and soak bag of dried beans (only) overnight in water. Drain, rinse, cover with fresh water bringing to a gentle boil. Reduce heat, cover and simmer until tender, about 40 minutes (do not let beans split). Drain, reserving 2 cups of the bean cooking liquid.

In saucepan, heat oil over medium heat; cook onion, apple, mustard, cayenne pepper, salt and contents of **Smokey Garlic Seasoning Pouch** until softened, about 8 minutes.

Stir in tomato sauce (or puree), maple syrup, vinegar, molasses and sugar. Reduce heat, cover and simmer for 10 minutes. Scrape into food processor; pour in bean cooking liquid and puree (in batches) until smooth.

In bean or 16 cup (4L) casserole, combine beans and sauce. Cover and bake in 300°F oven for 2 hours. Uncover and bake until thickened and beans are coated, about one hour. Add some water if too thick.

*NOTE: Can be made ahead, cooled and refrigerated in airtight container. Reheat to serve. Cooking times vary among dried beans. Start checking beans 10 minutes before suggested cooking time for doneness. A well cooked bean is tender and easy to squash in your mouth. Beans may appear somewhat runny when cooked, however, they will thicken slightly when cool. (Add more liquid if beans dry out.)*

