



BBQ baked beans with Kassler chops

Recipe by: Mari-louis Guy

Serves: 6-8

Cooking: 1hr 10min

Difficulty: Easy

Ingredients :

- 3 cups (600g) dried sugar or pinto beans rinsed
- 1 Tbsp olive oil
- 2 onions quartered
- 3 garlic cloves crushed
- 1 packet streaky bacon, chopped
- 4-6 kassler chops, meat cubed
- ½ cup tomato sauce
- ½ cup Selati brown sugar
- 2 Tbsp golden syrup
- 2 Tbsp barbecue sauce
- 1 cup chicken stock
- 1 tsp dried chilli flakes
- 1 bay leaf
- 2 springs fresh thyme
- 1 red chilli chopped
- Salt and pepper

Methods :

- Cover the beans in water and soak overnight. Drain and set aside.
- Preheat oven to 180°C. Combine the oil, onions, garlic, bacon and Kessler cubes in a large casserole dish or Dutch oven. Bake for 10 minutes stirring halfway, until the bacon is cooked and the onions are translucent.
- Add the rest of the ingredients and stir to combine. Add water until beans are well covered.
- Cover tightly and bake for 2 ½ hours. Check after every hour if there is enough liquid, adding more stock or water as needed.