

BURNT-END BAKED BEANS






Experience the ultimate barbecue side dish with our Burnt-Ends Baked Beans! These classic baked beans are taken to the next level with the addition of savory burnt ends, a rich BBQ sauce glaze, and a hint of brown sugar. This dish is the perfect accompaniment to your favorite grilled meats and a sure-fire crowd-pleaser.

Ingredients:

- 3 lbs. Gordon Choice Baked Beans #864862
- 6 oz. BBQ Sauce
- 2 oz. Brown Sugar
- 12 oz. Bunt Ends

Instructions:

1. Pour the baked beans into a medium-sized saucepan.
2. Place the pan over medium heat and stir occasionally to prevent sticking.
3. Heat until the beans are warmed through for about 5-7 minutes.
4. Stir in brown sugar, adjusting the amount to your preferred level of sweetness.
5. Pour in BBQ sauce, ensuring it coats the beans evenly for a rich, smoky flavor.
6. Add burnt ends, stirring gently to distribute them throughout the mixture. The burnt ends will infuse the beans with a deep, savory taste.
7. Reduce the heat to low and let the mixture simmer for 15-20 minutes, stirring occasionally.
8. This allows the flavors to meld together, and the sauce to thicken slightly. If needed, adjust the consistency by adding a splash of water or extra BBQ sauce.
9. For extra flavor and presentation, sprinkle shredded cheddar cheese on top while the beans are still warm, allowing it to melt slightly.
10. Add chopped chives for a fresh, mild onion flavor.
11. If desired, top with a dollop of sour cream for a creamy, tangy contrast.

Product	Description	Code #	Pack Size
 Gordon Choice® Baked Beans	Skip the prep, not the flavor! These hearty vegetarian baked beans are simmered to perfection, offering an easy-to-heat solution for your menu that always satisfies.  	864892	4/3 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

