Our State eats

Published in the September 2025 issue of Our State

Meaty Baked Campfire Beans

Makes 12 to 16 side dish servings or 6 to 8 entrée servings.

- **4 ounces smoky bacon, cut crosswise into ½-inch strips**
- **1 medium onion, diced (about 1 cup)**
- **1 medium green bell pepper, cored and diced (about 1 cup)**
- **Salt to taste**
- **1 pound bulk breakfast sausage**
- **2 (15-ounce) cans pork and beans, drained but not rinsed**
- **1 (15-ounce) can butter beans aka giant lima beans, drained but not rinsed**
- **1 (15-ounce) can kidney beans, drained but not rinsed**
- **1 (15-ounce) can pinto beans, drained but not rinsed**
- **1 cup thick, tomato-based barbecue sauce**
- **½ cup packed dark brown sugar**
- **½ cup unfiltered apple cider vinegar**
- **1 tablespoon dry mustard**
- **2 tablespoons chopped canned chipotles in adobo sauce**

Preheat the oven to 325°.

In a large cast-iron skillet or pot over medium heat, cook bacon until rendered and crisp, about 15 minutes, stirring often. With a slotted spoon, transfer bacon to a bowl, leaving behind the grease.

Add onion, bell pepper, and a pinch of salt, and stir to coat. Cook, stirring often, until they start to soften, about 3 minutes. Add the sausage and cook until browned, about 5 minutes, breaking it up with a wooden spoon. Stir in beans, barbecue sauce, brown sugar, vinegar, dry mustard, and chipotles.

Transfer to oven and bake uncovered until beans are bubbling and the sauce is thick and syrupy, about 90 minutes. Stir every half hour. Remove from oven and stir in the reserved bacon. Let sit covered for at least 15 minutes before serving warm. The beans will continue to thicken a bit as they cool.

Subscribe to the Our State Recipe Box newsletter and get recipes weekly.
Go to ourstate.com/newsletters

RECIPE BY SHERI CASTLE / PHOTOGRAPHY BY TIM ROBISON