

# WATERMELON BAKED BEANS WITH WATERMELON BBQ SAUCE

*Yield: 8 Portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Watermelon Baked Beans</i>	
Navy beans, dry	1 lb.
Bacon, medium diced	1 cup
Vegetable or Canola Oil	as needed
Onion, minced	1 ½ cups
Garlic cloves, smashed	4 ea.
<i>Watermelon BBQ Sauce</i>	
Watermelon, pureed	6 cups
Tomato paste	½ cup
Molasses	½ cup
Dry mustard	1 Tbsp.
Smoked paprika	¼ cup
Apple cider vinegar	¾ cup
Strong coffee, brewed	1 cup
Salt	1 tsp.

## **Method**

1. Soak beans overnight in cold water, strain and refrigerate.
2. *For the Watermelon BBQ Sauce:* Combine all the watermelon BBQ sauce ingredients in a saucepot and heat until boiling.
3. Turn heat down and reduce the sauce by 2/3 or until thickened.
4. *For the Watermelon Baked Beans:* Preheat an oven to 325°F.
5. Heat a 2-quart heavy saucepot on medium heat. Add bacon and render until ½ way crispy. Add oil if needed to assist in browning.
6. Add the onions and sweat until translucent. Add the garlic and sauté until aromatic. Add the strained soaked beans.
7. Add the Watermelon BBQ Sauce to the bean and bacon mixture and stir to combine. Heat on medium heat until bubbly.
8. Cover the pot and place into the oven for 2 hours. Stir after 2 hours and cook in oven, covered, for an additional 3-4 hours. Add water if necessary to ensure there is enough liquid to cook beans thoroughly.
9. Remove beans from the oven and stir.
10. If liquid needs to be reduced further, place on stove top on medium low heat, uncovered and cook until thickened.