



Beer and Bacon Butter Beans

total time: 30 min | servings: 8 | \$1.28 per serving*

INGREDIENTS

- 1 package of Bar-S Thick Cut Bacon
- 1 shallot minced
- 6 cloves of garlic minced
- 1 1/2 cups chicken stock
- 1 1/2 cups amber ale
- 2 cans white beans, any variety
- 2 tablespoons honey
- 1 tablespoon lemon juice
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 1 small sprig rosemary
- 1 tablespoon butter

GET COOKING

1. Preheat oven to 350 F.
2. Cut up bacon into about 1-inch slices.
3. Cook the sliced bacon, covered, over medium-high heat until crispy.
4. Mince the shallot and garlic cloves.
5. Remove bacon when crispy with a slotted spoon and leave grease in the pan.
6. Cook the minced shallot in the bacon grease until translucent (about 5 minutes).
7. Add garlic and cook about a minute.
8. Add in cooked bacon, chicken stock, beer, beans, honey, lemon juice, salt, pepper, and rosemary sprig.
9. Bring mixture to a boil.
10. Take off heat and place in a covered pot (or leave in the pan if it is oven-safe). Place in the oven for 2 hours, until the beans are tender, and liquid is reduced.
11. Stir in butter and season with additional salt and pepper to taste.