

Summer Baked Beans



Randall.
THE BEST COOKS BEGIN WITH THE BEST BEANS

Table of Contents

Sassy Baked Beans	3
Mexican Baked Beans	4
Boston Baked Beans.....	5
Randall Booze Beans	6
Randall Apple Bean Bake	7
Vermont Baked Beans.....	8
Microwave Baked Beans	9
Cowboy Pork And Beans	10
Beans with Pork Rind	11
Bean and Cheese Bake.....	12

Sassy Baked Beans

This light and tasty vegetarian baked bean recipe gets its smoky flavor from the addition of liquid smoke. (Go easy with the liquid smoke a little goes a long way.)

Ingredients

- 1 48-ounce jar Randall Pinto Beans, drained and rinsed
- 1/4 cup olive oil, (or vegetable oil)
- 1 cup chopped onion
- 3 large cloves garlic, minced
- 1/2 16-ounce can diced tomatoes
- 1/2 cup tomato salsa
- 1 tablespoon honey
- 3 drops Liquid Smoke
- 2 teaspoons chili powder
- 1 teaspoon cumin
- 1 teaspoon salt, (or to taste)

Instructions

Pour the beans into a mixing bowl. Heat the oil in a skillet and lightly sauté the onions and garlic, about 2 minutes, stirring. Add the beans. Stir in the remaining ingredients. Pour into a 1 1/2 quart shallow casserole. Bake in a preheated 350° oven for 1 hour.

12 servings.

For a main dish supper casserole, add 1 pound of lean ground beef or ground turkey to this dish. Season the meat with salt and pepper and increase the chili powder and cumin to taste

Mexican Baked Beans

A south-of-the-border baked bean recipe that will have your family coming back for more.

Ingredients

- 12 ounces Randall Pinto Beans, drained and rinsed
- 1 teaspoon salt (omit if beans are salted)
- 1 large onion, chopped
- 1 large clove garlic, chopped
- 3 tablespoons chopped canned green chilies, including some jalapeños if desired
- 1/2 teaspoon dry mustard
- 1 teaspoon chili powder
- 1 tablespoon molasses or honey
- 2 tablespoons cider vinegar
- 1/2 cup tomato juice, purée, mashed canned pulp, or diluted tomato paste

Preheat oven to 300 to 350 degrees.

Combine all ingredients in a 1 quart casserole. Cover and bake for 30 minutes. Uncover and bake 30 minutes longer, or until Randall Beans are very tender and surrounded by a rich gravy.

Boston Baked Beans

Whether you're using this recipe as a meal on its own or as a side dish at your next cookout, remember that the longer you cook it, the better it gets. The sauce gets a chance to reduce and thicken, concentrating all those smoky-sweet flavors into an unforgettable concoction. We chose brown sugar for our family's recipe, but you'll find it still packs just as much a punch as the traditional molasses.

Ingredients

- 4 tablespoons butter, (or margarine)
- 1 cup chopped onion
- 1 48-ounce jar Randall Great Northern Beans, drained
- 1/2 cup dark brown sugar
- 1/2 cup molasses
- 2 teaspoons dry mustard
- 1/4 teaspoon ground cloves
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 3 slices good smoked bacon, diced

Instructions

In a small skillet, sauté the onion for 5 minutes. In a mixing bowl, stir together the onion, beans, sugar, molasses and seasonings. Pour into a 2 quart baking dish. Top with the bacon pieces.

Bake in a preheated 375° oven for 1 1/2 hours. 8 to 10 servings.

Brown bread is the traditional accompaniment to baked bean dishes.

Randall Booze Beans

Our Randall booze beans are definitely for adults only. Many dishes that include alcohol are fine for kids, because the majority of the alcohol is cooked out over time. But with our booze beans, the bourbon is added near the end of the cook time. While this means you get more of the rich, slightly sweet flavor of bourbon, it also means there's no time for the alcohol to cook out.

Ingredients

- 1 24-ounce jar Randall Great Northern Beans, drained and rinsed
- 1/8 pound sliced bacon
- 1 tablespoon dry mustard
- 1/8 tablespoon ground ginger
- 1/8 cup strong coffee or 1/2 tablespoon ground coffee
- 1/4 cup brown sugar
- 2 tablespoons molasses
- 1/4 cup Bourbon
- 4 ounces sliced pineapple

Instructions

Preheat oven to 350 degrees. Cook bacon until crisp and drain, then let cool and crumble. Combine all ingredients except the bourbon and pineapple in a baking dish. Bake for 45 minutes. Remove from the oven and stir in the Bourbon. Arrange the pineapple slices on top and return to the oven for 25 minutes or until bubbly and the pineapple starts to brown.

Randall Apple Bean Bake

Our Randall Apple Bean Bake is one of our most popular recipes. People are always asking how to put together this sweet and tangy treat. The addition of apples to baked beans might seem surprising to some, but it's a New England classic

Ingredients

- 1 48-ounce jar Randall Great Northern Beans drained but not rinsed
- 4 tablespoons butter
- 2 large Granny Smith or any type of cooking apples, cubed (3 cups)
- 1/2 cup brown sugar
- 1/4 cup white sugar
- 1/2 cup catsup
- 1 teaspoon cinnamon
- 1 tablespoon molasses
- 1 teaspoon salt

Instructions

In large skillet, melt butter, add cubed apples and cook until tender. Add brown sugar and white sugar, stir and cook until sugar is melted. Stir in catsup, cinnamon, molasses, and salt. Add beans and mix well.

Pour mixture into 2 quart casserole. Bake in a 400 degree oven for about 1 hour.

Serves 6 to 8.

Vermont Baked Beans

No one geographical area of our country can claim baked beans as their own. The regional baked bean recipes, vary greatly in flavor and this New England style recipe is typically sweet and delicious.

Ingredients

- 2 tablespoons butter or margarine
- 1 cup chopped onions
- 1 teaspoon minced fresh ginger root, (or 1/3 teaspoon dry ginger)
- 1/2 teaspoon dry mustard
- 1/2 teaspoon salt, (or to taste)
- 1/4 teaspoon black pepper
- 1 cup maple syrup
- 1 48-ounce jar Randall Great Northern Beans, drained and rinsed
- 2 slices bacon, cut into fourths

Instructions

Melt the butter in a skillet. Add the onions and sauté, stirring, for 5 minutes. In a mixing bowl, gently stir together the onion mixture with the ginger, mustard, salt, pepper, syrup and Randall Great Northern Beans.

Pour into a baking dish and top with the bacon pieces. Bake in the center of a preheated 400° oven for 1 hour or until bacon is browned.

8 to 10 servings.

For a typical “Boston Baked Bean” flavor, substitute 1/2 cup molasses and 1/2 cup light brown sugar for the maple syrup. Less expensive and also tasty.

Microwave Baked Beans

When time is at a premium or you just don't want to preheat the regular oven, try a more modern baked bean recipe from the microwave. Easy and very tasty!

Ingredients

- 1 48-ounce jar Randall Pinto Beans, drained and rinsed
- 1/2 cup finely chopped onion
- 1/2 cup catsup
- 1 tablespoon prepared mustard
- 1/4 cup honey or molasses
- Dash hot pepper sauce, (to taste)

Instructions

In a 2-quart casserole, stir together the Randall Pinto Beans with the remaining ingredients. Cover dish and place in microwave for 5 minutes on high.

Turn dish and cook 5 minutes longer, or until hot and bubbly. Let stand 5 minutes before serving.

8 servings.

Cooking times in microwave ovens may vary according to wattage. If wattage is less than 700, allow more time.

Cowboy Pork And Beans

Beans have an important place in early American history. A mainstay in the diets of the cowboys, beans live on as a modern favorite in the form of this delicious one-pot supper. Try our favorite cowboy pork and beans recipe:

Ingredients

- 4 strips bacon, diced
- 3 tablespoons vegetable oil
- 2 pounds lean pork, cubed
- 2 cups chopped onions
- 3 large cloves garlic, minced
- 3 tablespoons chili powder
- 1 teaspoon cumin
- 1/4 teaspoon cayenne pepper (or to taste)
- 1 teaspoon salt (or to taste)
- 1 teaspoon Worcestershire sauce
- 1 28-ounce can tomatoes, chopped (with juice)
- 1/2 cup water
- 1 48-ounce jar Randall Pinto Beans, drained and rinsed
- Hot pepper sauce, if desired

Instructions

In a heavy Dutch oven (or large skillet with lid), brown the diced bacon. Remove with a slotted spoon to a side dish. Pour off the bacon fat. (Do not rinse the pan.)

Add the vegetable oil to the pan and heat. Stir in the pork cubes and brown, stirring occasionally. Stir in the onions, garlic, chili powder, cumin, cayenne pepper and salt. Cook over high, stirring, for 5 minutes. Add the Worcestershire sauce, tomatoes and water.

Cover tightly, bring to a boil and simmer for 1 hour.

Beans with Pork Rind

This is the Italian version of the popular pork and beans recipe.

Ingredients

- 1/2 pound pork (or ham) rind
- 3 tablespoons olive oil
- 2 cups peeled plum tomatoes, coarsely chopped
- salt to taste
- freshly ground pepper to taste
- 1 48-ounce jar Randall Great Northern Beans
- Battuto:
 - 2 slices lean salt pork
 - 1 garlic clove
 - 1 small onion
 - 1 tablespoon chopped fresh parsley

Instructions

Cut the pork (or ham) rind into 1" x 2" pieces. Put them in a pot with at least 2 quarts of water, and boil, covered, for at least 1 hour, or until tender.

Make a battuto by putting the slices of salt pork on a chopping board. Top them with the onion, garlic, and celery, and chop, then mince until the pile has turned to a paste. Sauté in olive oil in a large stewpot until golden. Add the plum tomatoes, the liquid in the beans, salt and pepper to taste, and the tender pork (or ham) rind. Cook for 30 minutes, to reduce the sauce and blend its flavor.

Add the Randall Beans, heat through, taste for salt, and adjust the seasonings if necessary.

Serve hot.

Bean and Cheese Bake

Ingredients

- 12 ounces Randall Mixed Beans, drained and rinsed
- 1/4 cup chopped sweet red pepper
- 1 medium onion, chopped
- 3 tablespoons catsup
- 3 tablespoons whole wheat flour
- 1 1/2 cups shredded cheddar cheese
- 1 1/2 cups milk
- 1/4 cup slivered almonds
- 1 tablespoon butter (optional)

Instructions

Preheat oven to 350 degrees.

Combine Randall Beans, pepper, onion, catsup, and flour in a greased shallow 2 quart casserole. Add 1 cup cheese. Pour milk over bean mixture, top with remaining cheese, and sprinkle with almonds. Dot with butter if desired.

Bake uncovered for 30 minutes until sauce is thickened and bubbling. As it cools, the sauce will thicken further.

Serves 4 to 6.