BARBECUED BLACK BEANS

INGREDIENTS

¼ lb bacon (4-5 pieces), cut up

1 cup red bell pepper, chopped

2 cups onion, chopped

2 tsp minced garlic

½ cup vegetable oil

4 (16 oz) cans black beans, rinsed and drained

½ Tbsp cumin

⅓ cup brown sugar

1 cup hickory-smoked barbecue sauce

METHOD

1. Preheat the oven to 350°F.
2. Fry the bacon pieces and set aside; pour off some of the grease. Sauté the bell pepper, onion, and garlic in the oil until soft.
3. In a large ovenproof casserole, combine the beans, onion mixture, cumin, brown sugar, and barbecue sauce. Top with the bacon.
4. Bake at 350°F about 45 minutes, until hot and bubbly.

Serves 16

AT THE TABLE A Ripe Zinfandel

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