



BAKED BEANS (Slow Cooker or Oven) With SMOKEY MOUNTAIN WHISKEY GLAZE

*Rustlin' Rob's Notes: These baked beans are easy to make and taste awesome.
HEAT LEVEL: MILD

INGREDIENTS:

4 – 15.5 oz. cans of Pinto Beans – drain and rinse
1 lb. – bacon – (cooked extra crispy and crumbled)
1 – Medium onion – chopped
2 tsp. Worcestershire sauce
½ cup or ½ bottle [Smokey Mountain Whiskey Glaze](#)
2 shots premium whiskey (we used Crown Royal)
1/4 cup brown sugar – to sprinkle on top

DIRECTIONS:

Cook bacon and set aside. Use tablespoon of bacon grease to cook onions until soft. Combine beans, worcestershire sauce and whiskey glaze in large bowl. Pour the onions and drippings into the mix. Stir ingredients together. Pour ½ bean mixture in a casserole pan, sprinkle ½ bacon on top. Pour rest of beans in pan, top with remaining bacon. Sprinkle brown sugar on top.

OVEN:

Bake in 350 degree oven uncovered for 45 minutes.

SLOW COOKER:

Place contents in slow cooker and turn on low for 3-4 hours until heated through and flavors have blended.