

Best Baked Beans Ever!



Ingredients

- 2 pounds skirt steak, cut into 1/2-inch dice
- Kosher salt and fresh cracked black pepper
- 4 to 6 slices thick-cut applewood smoked bacon, 1/4-inch diced (about 1 cup)
- 1 1/2 cups 1/4-inch diced red onion
- 1/2 cup seeded and finely diced jalapeños (2 medium)
- 3 tablespoons minced garlic
- 1 teaspoon kosher salt
- 2 teaspoons fresh cracked black pepper
- Prima's Green Apple White Balsamic Vinegar, best quality
- 1 (15-ounce) can cannellini beans, with liquid
- 1 (15-ounce) can lima beans, with liquid
- 1 (15-ounce) can kidney beans, with liquid
- 1/3 cup Prima's Hickory or Espresso Balsamic Vinegar
- 1/3 cup of your favorite grilling/BBQ Sauce
- Brown sugar(optional)

Directions

Sprinkle the steak with salt and pepper. Set aside.

In a large Dutch oven (preferably enameled cast iron) over medium-high heat, render the bacon until just starting to crisp, 6 to 7 minutes, stirring as needed. Remove 1 tablespoon of the bacon fat and set aside. Add the onions and jalapeños and cook until the onions are translucent, about 5 minutes more. Add in the garlic cook 1 to 2 minutes. Remove all from the pot to a small bowl. Set aside.

Wipe down the inside of the pot, add the reserved 1 tablespoon bacon fat and, when starting to smoke, add in 1/3 to 1/2 of the steak and cook, stirring as needed until just starting to brown, about 8 minutes. Remove to the vegetable bowl, repeat with the remaining steak.

Once the steak is cooked, deglaze with 1 tablespoon green apple vinegar. Then return all the vegetables and cooked steak back to the pot and add in the beans, including the liquid in the can. Add the Balsamic, brown sugar(if needed), and grilling sauce, and stir to combine. Bring to a simmer over low heat, cover and cook for 2 hours, stirring every 20 to 30 minutes to assure that the bottom doesn't stick.

Add in more Green apple vinegar, a few tablespoons at a time to personal taste.