



NAVY BAKED BEANS (Original)

- 1 lb Navy Beans
- 1/2 lb Bacon
- 1 Small Can Tomato Paste
- 1 3/4Cups Cattle Boyz Original BBQ Sauce
- 1 Cooking Onion (diced)
- 2 Cloves Garlic (minced)
- 2 Cups Water
- 3 Tbsp Chicken Boullion Base
- 1/2 Cup Bourbon or Favorite Whisky (optional)
- Pepper to Taste (No Salt Required)

Rinse Beans and soak overnight (6 hours minimum). Boil Beans 1 Hour (simmering boil). While Beans are boiling.....Chop Bacon into small peices and cook until semi-crisp, drain oil. Add in Onion and Garlic and cook until translucent. Add Bourbon and simmer 5 minutes. In a crock pot, add the Cattle Boyz Sauce, Tomato Paste, water, Boullion and stir. Dump in your Bacon mixture and stir. Drain Beans and stir into crock pot. Cook at low setting 6-8 hours, stirring occasionally. Serves 6 as a Side Dish!