

Crockpot Bacon Bourbon Baked Beans

Adapted (slightly) from [How Sweet Eats](#)

1 lb dry navy beans
1 lb thick cut bacon, cut into pieces
1 medium onion, diced
1 clove garlic, minced
2 cups water
¾ cup Rubins Spicy Barbecue sauce
1 cup brown sugar, loosely packed
¼ cup ketchup
2 tbsp molasses
1 cup bourbon
1 ½ tbsp apple cider vinegar
2 tbsp Worcestershire sauce

Let beans soak in water overnight with lid. Next day, cut bacon into 1" pieces. Fry them until almost crispy. Mince garlic, onion and slightly sauté in pan. In a crock pot add all ingredients and let cook for 12 hours on low.