

Honey Baked Black Beans

HONEY BAKED BLACK BEANS



Ingredients:

4 slices thick-cut bacon, cut into ½ pieces	1 tsp. brown mustard
½ cup sweet onion, medium diced	2 T EFF Chipotle Honey
2 (15 ½ oz can) black beans, drained	1 ½ c beef broth
2 T Ketchup	
1 T Worcestershire sauce	

Cook bacon on medium-high until crisp. Drain excess fat, reserving 2T of the drippings in a small bowl. Crumble bacon and place in a bowl; reserve. Add the 2T bacon fat back into the pan and add the chopped onion. Cook until tender. Add the crumbled bacon, beans, ketchup, Worcestershire sauce, prepared mustard, and honey. Mix all ingredients evenly in the skillet. Cover with a lid and simmer over medium-low heat for about 20 min. Add about ½ of the beef broth to prevent the beans from becoming too dry. Remove lid and continue to simmer over low heat, uncovered, for another 25 minutes, checking periodically. Add more broth if needed, to the desired consistency.

Serves 6-8

Recipe by Anne Marck

There's something about a backyard grill and a simple side dish that brings everything together, and these Honey Baked Black Beans do exactly that. Made with smoky bacon, hearty black beans, a touch of brown sugar, and bold brown mustard, this recipe gets its standout flavor from Elderberry Family Farms Chipotle Honey. The balance of sweet heat and rich, savory flavor creates a dish that feels like it belongs right next to burgers, ribs, or anything coming off the grill. It's the kind of recipe that feels a little special without requiring anything complicated, perfect for Father's Day when you want something memorable but easy.

But this isn't just a once-a-year dish. These beans are just as at home at a summer picnic, a neighborhood potluck, or a quick family dinner on a busy weeknight. They come together quickly, travel well, and tend to disappear just as fast once they hit the table. Whether you're feeding a crowd or just making something comforting for your family, this recipe delivers that sweet, smoky, crowd-pleasing flavor you'll find yourself coming back to again and again.