

## Charred Corn\*, Jalapeño, Chipotle Baked Beans

August 2015 – Serves 10

### INGREDIENTS:

2 28 ounce cans Bush's Honey Baked Beans  
1 16 ounce package frozen white shoepeg corn  
1 ½ large green pepper large dice  
½ large onion large dice  
1 very large jalapeño sliced into rings, with seeds  
2 large garlic cloves cut finely  
¼ C catsup  
1/3 packed brown sugar  
¼ T dried oregano  
1 t (I would use 2 – 3) chipotle sauce  
1 T red wine vinegar  
Salt and pepper to taste  
2 T mild oil like sunflower



### DIRECTIONS:

In a large iron Dutch oven, heat and then add the 2 T oil. When shimmering, add the onion, green peppers, and jalapeños. Cook until onions become transparent. Add the thawed corn. Keep cooking on medium to medium high heat until you see charred bits forming on bottom of pan. (*\*To char, cook corn on the cob on the grill, then cut the kernels off, too. What I present here a shortcut.*) Add the garlic and stir for about 30 seconds until sweated. Add the canned beans, catsup, brown sugar, vinegar, oregano and chipotle sauce. Stir and taste to see if you need more salt. Cover with lid, and bake in a 325 degree F oven for 2 ½ hours.

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