



Smoked BBQ Beans

Ingredients

- 128 oz. of washed Pinto Beans
- 1/4 lb. of smoked ham hocks or salt pork
- 1/2 medium onion diced
- 1/2 cup honey
- 1/2 cup Barbecue Sauce (*optional*)
- 1 box of Chicken broth
- 2 Tbsp dried jalapeno's pieces
- 3 Tbsp Daddy B's Signature Chicken Rub
- 2 Tbsp Daddy B's Jalapeno Salt seasoning (*add more to taste*)
- 1 Tbsp ground thyme

Cooking Directions

1. Soak beans for 3 to 4 hours, or overnight if possible
2. Drain beans and mix everything in the pot
3. Add box of Chicken broth, cover beans with fresh water by at least 2 inches
4. Place in smoker at 250° for 2 hours, stirring often. If you don't have a smoker, bring to boil, then reduce heat and simmer stirring often until done (about 2 hours). Add water as needed.