

Ace Hardware Recipe of the Week: Chef J's Ultimate Baked Beans on a Traeger

With Ace being one of America's best places to buy a BBQ grill, especially with some of the best brands like Weber, Traeger and Big Green Egg at it's more than 4,500 independently owned local stores, it's also a great place to get all types of grilling ideas for all types of grills.

Ace is releasing a special Griller's Recipe of the Week each week with a little inspiration for our grilling customers from our Ace expert Chef Jason Morse.

And now, from you, Ace invites you to send your favorite grilling recipe ideas to our Ace Grilling Recipe Desk—media@acehardware.com and we'll evaluate and consider them to highlight alongside Chef Jason's in this new weekly feature.

Without further ado, Ace's Griller's Recipe of the Week.

Recipe: Chef J's Ultimate Baked Beans

Submitter: Chef Jason Morse, Ace Hardware Grill Expert

“Looking for a side dish that will have everyone begging for seconds? Give this baked bean recipe an opportunity to dazzle the family and amaze the neighbors. This recipe is the feel-good hit of the summer, loaded with flavor and has some cool hints of coffee too. Let's Get Grilling,” said Chef Jason Morse.

Suggested Grill: Traeger Ironwood 885

Yield: 10-12 Servings

Prep Time: 15-20 Minutes

Cook Time: 35 – 40 Minutes

Cook Temp: 500° - Cook Temp | 450° Finishing Temp

Ingredients:

4 cans	Pinto Beans, 15 oz can	Drained, Lightly rinsed
1 pound	Bacon, Applewood, Raw, Thick Sliced	rough chopped
1 tbsp	Garlic, Fresh, Crushed	Julienned
1 ea	Pepper, Red Bell	
1 ea	Pepper, Green Bell	diced small
1 cup	Sugar, Brown, Dark	diced small
1 tbsp	Vanilla Extract	Or paste
½ cup	Maple Syrup	
1 cup	Tomato Puree, Canned	
1 cup	High Altitude BBQ Sauce, 5280 Culinary	
4 tbsp	Oink Rub, 5280 Culinary	
3 tbsp	Island Boys Coffee Rub, 5280 Culinary	

Preparation Directions:

- Wash all tools prior to use
- Prep and measure out ingredients as listed above

- Clean and sanitize all cutting boards and prep surfaces prior to use
- Read all manufacturer's instructions before using grills, or any cooking tools
- Clean out Traeger as needed and change drip tray liner

Cooking Directions:

Fill pellet hopper with Reserve Blend Pellets

Set Traeger to 500°, hit enter and hit ignite

While Traeger is heating up – add Lodge Cast Iron Dutch Oven (without lid)

Once Traeger reaches temp, proceed as listed below

Open Traeger lid and add the bacon to the Dutch oven, close the lid and allow bacon to cook / render for 10 minutes

Open the Traeger lid and stir the bacon, add the garlic and peppers, close the lid and allow garlic, peppers and bacon to cook for 10 minutes.

Open the Traeger lid and add the beans, sugar, vanilla, syrup, tomato puree, BBQ sauce and spices. Stir to combine. Close the lid and cook for 15 minutes

Open the Traeger lid and carefully stir the beans, take a sample taste (be careful, they are hot) adjust seasoning if needed and sweetness if desired

Continue to cook in 5-minute increments (without Dutch oven lid) until desired thickness is reached

Chef's Tip: Beans will thicken by about 10% when cooling

Carefully remove Dutch oven using heat proof gloves and bring into kitchen

Allow to cool for 5 minutes prior to serving

Devour!!!

To store beans, cool completely at room temp, place into storage container and cover. Shelf life is 3 days.

SHOPPING LIST:

Traeger Ironwood 885 (Ace SKU – 8030462)

Reserve Blend Pellets (Ace SKU – 8015887)

Lodge, Cast Iron Dutch Oven 10.25", 5 qt (Ace SKU - 6102925)

Oink Rub, 5280 Culinary (Ace SKU – 8562043)

Island Boys Coffee Rub, 5280 Culinary (Ace SKU - 8059876)

High Altitude BBQ Sauce, 5280 Culinary (Ace SKU - 8560088)

About Ace Hardware

Ace Hardware is the largest retailer-owned hardware cooperative in the world with more than 5,500 locally owned and operated hardware stores in approximately 70 countries.

Headquartered in Oak Brook, Ill., Ace and its subsidiaries operate an expansive network of distribution centers in the U.S. and have distribution capabilities in Ningbo, China; Colon, Panama; and Dubai, United Arab Emirates. Since 1924, Ace has become a part of local communities around the world and known as the place with the helpful hardware folks. For more information, visit acehardware.com or newsroom.acehardware.com.

Additional assets available online:  [Photos \(1\)](#)

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