

Top Secret Recipes

version of Hard Rock Cafe Bar-B-Que Beans

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by Todd Wilbur

If you love baked beans you'll go nuts over this clone recipe from the world's first theme restaurant chain. It's real easy to make too, since you just pour all of the ingredients into a covered casserole dish, stir, and bake for an hour and a half. The only element that may give you pause is the pulled pork from [last week's recipe](#). It's an effortless addition if you've got some of that pork on hand. If not, just leave that ingredient out. Or you could add some cooked bacon to the mix. Either way the beans will still come out awesome as a nosh-worthy side dish or snack.

- 2 15-ounce cans pinto beans (with liquid)
- 2 tablespoons water
- 2 teaspoons cornstarch
- 1/2 cup ketchup
- 1/3 cup white vinegar
- 1/4 cup brown sugar
- 2 tablespoons diced onion
- 1 teaspoon prepared mustard
- 1/2 teaspoon chili powder
- 1/4 teaspoon salt
- 1/4 teaspoon coarse ground black pepper
- 1/2 cup shredded pork (from [last week's recipe](#))

1. Preheat oven to 350 degrees.
 2. Pour entire contents of the can of pinto beans into a casserole dish (with a lid).
 3. Dissolve the cornstarch in a small bowl with the 2 tablespoons of water. Add this solution to the beans and stir.
 4. Add the remaining ingredients to the dish, stir well and cover.
 5. Bake for 90 minutes or until the sauce thickens. Stir every 30 minutes. After removing the beans from the oven, let the beans cool for 5 to 10 minutes before serving. (<http://www.topsecretrecipes.com>)
- Serves 6 to 8 as a side dish.