

# Honey Rum Baked Black Beans



**FOODSERVICE**



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**SERVING SIZE: 8**

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## Ingredients

- 1 teaspoon Water
- 8 ounces Chorizo, Finely Diced
- 1 each Diced Onion
- 1 each Carrot, Diced
- 1 pound **Furmano's Black Beans**, Drained & Rinsed
- 1 liquid cup Dark Rum
- 2 tablespoons Honey
- 2 tablespoons Molasses
- 3 tablespoons Brown Sugar
- As Needed Salt
- As Needed Black Pepper
- 1 liquid cup Chicken Broth
- 2 tablespoons Cilantro

## In This Recipe



Black Beans - 15.5 oz.



Black Beans, Low Sodium - Bella Vista



Pouch Black Beans in Brine



Black Beans in Brine

## Preparation

1. Preheat oven to 350\*
2. In a medium saute pan over medium heat. Cook Chorizo until golden brown and fat has rendered. Remove Chorizo from the pan, reserving to the side.
3. Next, add Onion and Carrot to the pan and cook until soft, then add Garlic and saute for 1 minute
4. Place the beans in a large bowl and toss with the cooked Onion Mixture. Then, add Rum, Honey, Molasses, Brown Sugar, and cooked Chorizo. Season with Salt and Pepper
5. Transfer mixture into a baking or casserole dish. Place covered into the oven for 40 minutes. Then uncover and cook for an additional 20 minutes. Remove from oven and fold in Cilantro. Let set a few minutes before serving