

British Breakfast

Classic full English Breakfast is made up of many different components, and here, you can experiment and use up what's in the fridge, but one essential element is baked beans. These sweet and smokey beans are delicious and the perfect side dish to many meals, breakfast, lunch or dinner!

Sweet & Smokey Beans

- 4 strips thick sliced bacon
- 1 small cooking onion, diced
- ¼ cup Chipotle Infused Olive Oil
- 1 can black beans
- 1 can navy beans
- 1 cup BBQ Sauce
- ½ cup ketchup
- ½ cup Maple Dark Balsamic
- ¼ cup brown sugar
- ½ tsp sea salt

- 4 sausage links
- 2 Tbsp Chipotle Infused Olive Oil
- 4 eggs
- 1 tomato
- 2 sprigs thyme
- 2 Slices Rye Toast
- 1 cup Sweet and Smokey Beans

Cut bacon into 1" pieces and cook in a large pot over medium-high heat until starting to crisp. Add the diced onion and olive oil and continue cooking until the onion is soft and bacon crispy. While this cooks, drain and rinse beans in a colander, then add them to the pot with bacon. Add in the remaining ingredients and 1/2 cup water, stirring to combine.

Bring the beans to a boil over medium-high heat, then reduce to medium-low heat and simmer for 30-40 minutes. Stir the pot occasionally to prevent sticking, let the sauce thicken and give the beans time to soften. Keep warm before serving.

To prepare the breakfast, begin browning sausage links in a large skillet over medium heat, cutting them in half if on the larger side. Brown for about 10 minutes until sausage is cooked through. Remove sausages and set aside. Then raise the heat to medium-high and drizzle the chipotle-infused olive oil into the pan. Crack in eggs on ½ of the pan and add the tomato slices on the other. Fry for 2 minutes, with a sprinkling of salt and cracked black pepper, flipping tomato slices once after 1 minute and sprinkling with fresh thyme leaves.

Plate eggs and tomato slices alongside sausages, bacon and baked beans. Add toasted rye bread and serve with your favorite jam and a cup of tea.