

## Cowboy Style Baked Beans with Il Mondo Vecchio - Veal Pancetta

By: Chef R.J. Harvey

White Buffalo Club Jackson Hole, Wyoming

Makes: 8 (4 oz. servings)

Ingredients:

2 T.	Bacon Fat
1 ½ cups	IMV-Salumi Fatto a Mano Veal Pancetta
2 each	Yellow Onion, 1/4 " Dice
¼ cup	Garlic, peeled, chopped
1 T.	Dried Red Chili Flakes
1 cup	Ketchup
½ cup	Molasses
¼ cup	Brown Sugar
½ cup	Worcestershire Sauce
1 T.	Onion Powder
1 T.	Garlic Powder
¼ tsp.	Liquid Smoke
2 (12 oz.) bottles	Dark Porter Ale or Stout
32 oz.	Pinto Beans, soaked and cooked until tender

Method:

- In a large cast iron skillet, heat the bacon fat over medium high heat and add Il Mondo Vecchio – Salumi Fatto a Mano Veal Pancetta.
- Saute until rendered and remove the pancetta from the pan. Add the onions and garlic sauté until translucent.
- Add in the chili flakes and sauté for another 30 seconds.
- Add in the remaining ingredients and slow simmer for 30 minutes until thick.
- Add in the beans and simmer for 2 ½ hours over low heat until the beans are super tender and glazed with the sauce.
- Top with the crispy pancetta, serve and enjoy.

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