



BLACK BEAN BOURBON & HONEY PIE Serves 6-8

1 tablespoon olive oil
 1 sweet onion, finely chopped
 1 green bell pepper, chopped
 1/4 cup red bell peppers chopped

1/4 cup Coca Cola
 2 15 oz Bush's baked beans, well drained
 1/3 cup salsa (your favorite brand), well drained
 1 teaspoon oregano
 1 teaspoon Mexene chili powder
 1/4 teaspoon cayenne pepper
 1/4 teaspoon ground black pepper

1/2 teaspoon sea salt
 1/4 cup clover honey
 1/4 cup bourbon
 1 1/2 cups shredded cheddar cheese

2 unbaked 9-inch pie shells

1 pint sour cream, for garnish
 3 tablespoons cinnamon sugar, for garnish

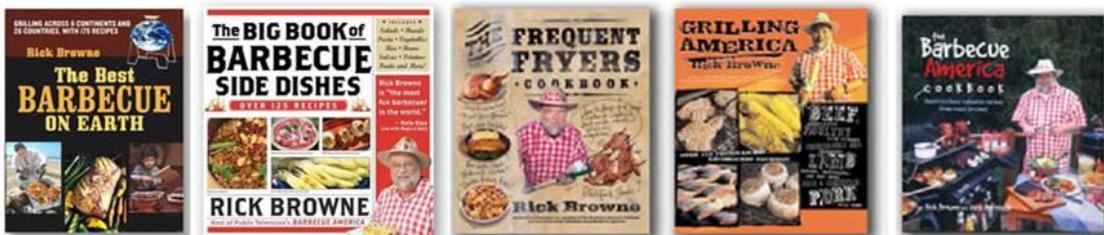
Heat oven to 325 degrees.

In a saucepan over medium heat, add the oil and sauté the onion and the green pepper until tender.

Add the beans, salsa, oregano, red peppers, Coke, chili powder, cayenne, salt and pepper, honey, and bourbon, then reduce the heat to low and simmer the mixture for 15 minutes for until most of the liquid has evaporated.

Spoon half of the mixture into one of the pie crusts in its aluminum pie plate, and cover with half of the cheese, then spoon the remaining bean mix on top and then cover that with the rest of the cheese.

Using the second pie crust, moisten the edge of the bottom pie crust with cold water, and seal very well with a fork pressed into the joining crusts. Cut several slits in the top of the crust so much of the moisture will evaporate.





Bake for 1 hour, remove from the oven and let the pie firm up and cool to room temperature.

Serve with a dollop of sour cream on each slice, sprinkled with a few sprinkles of cinnamon sugar.

TIP: You can use rum, whiskey, scotch or other favorite sippin' beverage, just make sure to evaporate most of the liquid (the flavor stays in the beans, the alcohol leaves however) in the frying pan.

