



## Fruit Inspired Summer BBQ

Cook Time: 50 minutes

Total Time: 1 hour

Servings: 12

### INGREDIENTS:

#### For the Cherry Baked Beans

- ½ Pound bacon, thick sliced
- ¾ Cup onion, yellow, diced
- 1 Cup bell pepper, green, diced
- 1 Cup Juicy Juice® 100% juice, cherry flavor
- 1 Tablespoon cornstarch
- 1 - 15.5 oz Can butter beans
- 1 - 16 oz Can kidney beans
- 1 - 28 oz Can baked beans
- 1 Teaspoon salt, Kosher
- 2 Tablespoons BBQ sauce, prepared

#### For the Grape BBQ Sauce

- 1 ½ Cups Juicy Juice® 100% juice, grape flavor
- 1 ½ Tablespoons cornstarch
- 1 ½ Cups BBQ Sauce, prepared

#### For the Assembly

- 12 Kielbasa sausage, 6"
- 12 French rolls, toasted
- ¾ Cup onion, yellow, diced
- 1 ½ Teaspoons parsley, chopped



### HERE'S WHAT TO DO

#### For the Cherry Baked Beans

1. For the baked beans, lay bacon on a parchment lined sheet pan. Bake at 350° for 18-20 minutes, or until crispy.
2. Remove bacon from pan and place on a paper towel. Reserve bacon fat. Once bacon has cooled, crumble into ½" pieces.
3. Transfer 2 tablespoons of bacon fat into a medium saucepan, place over medium heat. Add onions and peppers and sautéed just until onions are translucent.
4. Add juice and cornstarch, whisk together to combine.
5. Cook over medium heat while stirring occasionally, until liquid simmers and begins to thicken.
6. Add beans, crumbled bacon, salt, and BBQ sauce and simmer for 20-25 minutes.

#### For the Grape BBQ Sauce

1. Whisk together grape juice and cornstarch in a medium saucepan.
2. Cook over medium heat until mixture starts to bubble and thicken.
3. Remove from heat and whisk in barbeque sauce.

#### For the Assembly

1. Cover kielbasa sausage with grape barbeque sauce and transfer to preheated grill. Cook over medium heat, turning once grill marks have been achieved on each side.
2. Once cooked, transfer sausage to buns and top each with additional 2 tablespoons of cherry barbeque sauce, 1 tablespoon chopped onions, and 1/8 teaspoon parsley.
3. Serve with ½ cup of cherry baked beans.