

Published based on [Baked Beans - Cooking with The Vegan Zombie](#)

Baked Beans - Cooking with The Vegan Zombie

Jon makes another dish to go with your summer BBQ, baked beans with Field Roast Sausages. -Soak 2 cups navy beans for 8 hours -Bring large pot of water and 2 tbsp salt to boil -Boil beans for 1 hour then strain but save 2 cups of the liquid 1 tsp garlic powder 1 tsp onion powder 1 tsp chili powder 1 tsp salt and dash pepper 1/4 cup brown sugar 1/4 cup molasses 2 tbsp tomato paste 1 tbsp spicy brown mustard 1 tsp liquid smoke full.sc 2 links Field Roast Sausages full.sc Mix in bowl add to beans & cook 1-1 1/2 hours at 350 degrees Follow The Vegan Zombie at: Twitter: twitter.com Facebook: facebook.com Webpage: theveganzombie.com

[jwplayer file="http://www.youtube.com/watch?v=RlpoU85N1Dw"]

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