



BAKED BEANS WITH BACON AND FRIED EGG

INGREDIENTS:

BAKED BEANS:

500 g Gzella Kociewska Spizarnia kabanos sausages
1 tomato
1 onion
few green jalapeño peppers
oil
1 apple
1 can white beans
1-2 teaspoons sugar
1 tablespoon hot mustard
few tablespoons ketchup
2 tablespoons Worcestershire sauce
2-3 teaspoons oregano
1 teaspoon chilli powder
1 can white beans

ADDITIONS:

some slices Sokolow raw smoked bacon
1 egg

PREPARATION:

1. Soak smoking wood in water and place in a special box on a grill. Spread oil on the peppers, tomato, and peeled onion. Smoke vegetables until soft.
2. Cut kabanos sausages into thin slices and fry in oil in a pot placed on a hot grill. Cut smoked vegetables into pieces and add to kabanos sausages. Mix and smoke under a cover. Add diced apple, spices, and white sausage.
3. Brown the bacon on the rack. Fry the egg on a small pan. Serve baked beans with grilled bacon and fried egg.