

SuperChefs Against Superbugs



Antibiotics are widely overused in food animal production just to compensate for overcrowded and unsanitary conditions, a practice that breeds drug-resistant superbugs that can infect us. You can encourage industrial farms to stop these practices by cooking with meat and poultry raised without antibiotics.

Old-Fashioned Baked Beans with Smoked Bacon

[SERVES 6 AS A SIDE DISH]

- ¼ cup tomato paste
- ¼ cup sorghum
- 3 tablespoons dry mustard
- 2 tablespoons cider vinegar
- 1 tablespoon dark brown sugar
- Kosher salt
- 1 cup dark beer
- 2 quarts cooked white beans, drained, cooking liquid reserved
- 6 thick slices smoked bacon

Preheat oven to 400°F. In a medium bowl, combine the tomato paste, sorghum, dry mustard, vinegar, brown sugar, and 1 teaspoon salt. Slowly stir in the beer. Add the beans plus enough of their reserved cooking liquid to create a slightly soupy texture. Combine, and taste for salt, adding a bit more if necessary. Reserve the remaining bean cooking liquid. Transfer the mixture to a shallow baking dish and top with the bacon. Bake for 30 to 40 minutes, until the bacon is golden brown and the beans are very hot, checking several times and adding a little more liquid or water if necessary so that the beans don't dry out; they should remain a bit saucy.

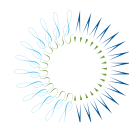
RECIPE COURTESY OF ANDREA REUSING, *COOKING IN THE MOMENT: A YEAR OF SEASONAL RECIPES*, 2011, CLARKSON POTTER



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