



‘Breakfast, lunch, and tea!’

Most of us know baked beans on toast as that Sunday night staple for the sake of getting the kids to bed sooner.

Bean there, done that.

Where there’s smoke, there’s bacon and chorizo – and in this episode, Cam slices, dices, and sautés both to bring out the robust, full-bodied punch that baked beans deserve.

For the flavour cravers who double as time savers, catch Cam’s rustic take on a tinned favourite right here – plus more on our [YouTube channel](#), every Sunday from 6pm.



Where there’s smoke, there’s bacon and chorizo! Cam’s Home-Made Baked Beans with Chorizo.

Ingredients:

Baked Beans

4 x 400g cans of cannellini beans

200g of fresh chorizo

200g streaky bacon

1 x brown onion

4 x cloves of garlic

400ml of passata (tomato puree)

1L of chicken stock

½ bunch of continental parsley

Salt and pepper

To Serve

2 x slices of stone-baked sourdough bread

Cam’s Kit:

[Companion Double Burner Wok Cooker](#)

[Campfire Nonstick Pans](#)

[Popup Colander and 2-Bowl Set](#)



Cam’s ingredients

Method:

1. Prepare the Sauce (00:31)

Roughly dice the onion, garlic, chorizo, and bacon.



Roughly dice the onion.



Roughly dice the bacon.



Chop the chorizo.



Chop the chorizo.

2. Crank the Heat (01:36)

Add the olive oil to the pan – not too much, as the bacon will release enough oils from its own fat. We don't want some kind of fat fight over here.

Toss in the diced garlic, onion, chorizo, and bacon.



Toss the diced garlic, onion, chorizo, and bacon in with the olive oil.

3. Sauté (01:52)

Fry off the ingredients for 5 minutes. The aim is not to let them brown (there's nothing healthy about a tan), but to simply allow the fat to render out.



Fry off the ingredients for 5 minutes.



Allow the fat to render out.

4. Add Tomato Passata and Stock (02:20)

Once the bacon, chorizo, onion, and garlic are starting to show some colour and reduce, turn the stove to a low heat.

Add the tomato passata and a small volume stock (roughly 1/3 to 1/2 of the carton). To use every last drop of the passata, add a splash of stock to the empty bottles, shake, and empty into the pan.



Add the tomato passata.



Add the stock.

5. Season with Salt and Pepper (03:09)



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6. Simmer and Stir (03:16)

Allow the sauce to simmer for 5 minutes – stirring every so often, and seasoning to taste.



Allow the sauce to simmer, stirring every so often.

7. Turn Down the Heat (03:49)

Quick, everyone cool off and get in position – Cannellini's coming!

8. Prepare the Beans (04:01)

Traditionally, this recipe uses dried beans, soaked overnight. While camping though, tinned beans are less fuss.

Tip the cannellini beans into a colander (Cam uses his hand instead), and strain away as much fluid as you can. Add water to rinse the beans, and strain again.



Strain away as much fluid as you can.

9. Add the Beans (05:17)

Just like someone coming in hot to a party – the cannellini beans are already cooked, so they won't need a lot of heat.

Tip the beans into the sauce and ensure it's on a low heat. Stir through until they're simply heated through. Just like an extrovert chiming in at the tail-end of a conversation at a party –

this should only take a couple of minutes.



Stir the beans through until they're hot.

10. Add Parsley (05:44)

Roughly chop the continental parsley, and add to the beans for added colour, texture, and flavour.



Roughly chop the continental parsley.

11. Turn Off the Heat (06:03)

Give the beans a final stir, like a DJ turning one last song.



Stir the parsley through the beans.

12. Slice the Stone-Baked Sourdough (06:21)



Slice the sourdough.

13. Serve Up (06:44)

Time to call an Uber and bring these beans home.

Spoon the beans onto the plate, and position the bread on the side.



Position the bread on the side of the plate.

14. The Finished Product (07:09)

In a world of frozen peas, be a smoky baked bean.

Cam's homemade baked beans generate genuine grub gusto – kicking serious butt with black pepper, backhanding it back with bacon, and packing a smoky chorizo punch.



In a world of frozen peas, be a smoky baked bean!