

# Boston Baked Beans

This recipe serves about 16.

## Ingredients:

- 2 pounds white beans (*northern or navy beans*)
- 2 t. salt
- 2 t. dry mustard, *you can use regular mustard if you don't have dry*
- 1/2 c. molasses
- 1/2 c. brown sugar, *use a little more if you like your beans sweet*
- 1 onion, peeled and chopped
- 4 - 6 oz of raw bacon, chopped

## Directions:

Soak the beans overnight in plenty of tap water. Or, you can bring them to a boil on the stove and then turn them off, cover them and let them sit for an hour or two.

Preheat the oven to 300.

After the initial preparation, boil the beans on the back of the stove for about half an hour until almost soft.

Drain off the cooking water.

In a large casserole (4-quart) combine the semi-cooked beans, salt, dry mustard, molasses, sugar, and chopped bacon.

Add enough hot water to barely come to the top of the beans.

Put a lid on the casserole, or tin foil. Bake the beans at 300° for about 5 to 7 hours.

I usually let them sit for at least 15-20 minutes before serving.

ANOTHER WAY TO COOK THIS IS TO USE A [CROCKPOT](#):

Boil the soaked beans for half an hour, as directed above.

Then, instead of combining everything in a casserole, combine everything in a crockpot instead.

Put the lid on the crockpot after you've mixed everything up in it. Cook it on High for about 3 or 4 hours, or on low for 6 or 8 hours. *You can put a folded dishtowel on top of the lid if your crockpot doesn't get quite hot enough to cook beans normally. The dishtowel helps maintain a temperature hot enough to just barely simmer the beans.*