



DESCRIPTION

Baked beans add some yum to your plate, no matter what the main course. Learn how to make this delicious side for dinner tonight!

INGREDIENTS

- 2 cups dried navy beans
- 6 cups water
- 1 1/2 tsp salt
- 1 tsp dry mustard
- 1/2 tsp ground black pepper
- 1/2 cup onion, diced
- 1/2 cup molasses
- 1/4 cup brown sugar
- 1/4 cup bacon bits

TOOLS

- dutch oven or large stock pot
- deep casserole dish

DIRECTIONS

1. Clean beans, combine with salt and water and soak over night.
2. Drain beans, place in Dutch oven or a large stock pot and cover with water. Bring to boil, reduce to simmer and cook for about 2 hours. Add water as needed.
3. When beans are cooked drain and reserve the liquid.
4. Preheat oven to 300°.
5. Mix the beans with all the other ingredients and transfer to deep casserole dish or just leave in your Dutch oven. Add enough bean liquid to cover the beans.
6. Cover with a tight fitting lid and bake for 4 hours, stirring occasionally.