

Baked Beans



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Preparation Time: 30 minutes
Start to Finish Time: 4 hours
Servings: 12

Cooking Time: 3 hours 30 minutes

Notes: You can use any combination of different dried beans for these baked beans. Just try not to go much over the 1 pound of dried beans.

Categories: Side Dish

Ingredients:

1 lb Navy Beans,
dried
6 slice Bacon
1 c Onion, chopped
3 clove Garlic,
minced
2 c Ketchup
1/2 c Molasses
1 T Lyle's Black
Treacle
1 c Brown Sugar,
firmly packed
3 T Worcestershire
sauce
2 T Yellow Mustard
1 t Chili Powder
2 t Memphis Pork Rub

Directions:

Place the beans in a large saucepan and cover with salted water by 2 to 3 inches. Soak the beans overnight.

The next day, drain and rinse the beans. Return the beans to the saucepan and cover with fresh water by about 4 inches. Bring to a boil, then lower the heat and simmer for 1 to 1 1/2 hours or until the beans are tender but not bursting open.

While the beans are cooking, mix the ketchup, molasses, brown sugar, Worcestershire sauce, mustard, chili powder, and Memphis Pork Rub together in a large bowl.

Cook the bacon in a large skillet over medium heat until crisp. Remove the bacon with a slotted spoon. Drain the bacon on paper towels, crumble it, and set aside. Add the onion and garlic to the bacon drippings and cook over medium heat, stirring constantly, for 2 minutes. The onion should still be a little crunchy.

Drain the beans, reserving 2 cups of the bean water. Pour the beans and bean water into the bowl with the sauce. Add the bacon and onion and stir to combine well. Pour into the bowl of a slow cooker. Cook for 2 hours on High. The beans should be bubbly.

OR ----- Preheat the oven to 350 degrees.

Pour into a 13 x 9-inch baking dish and bake for 1 hour or until bubbly. Will keep, refrigerated, for up to 1 week.