

## **BOSTON BAKED BEANS**

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1 lb. navy (pea) beans  
6 c. water  
1/4 lb. salt pork or bacon, cubed  
1 med. onion, chopped (1/2 c.)  
1 tsp. salt  
1/4 c. molasses  
1/4 c. ketchup  
1/2 tsp. dry mustard  
1/2 tsp. pepper  
2 tbsp. brown sugar  
1/2 c. chopped celery

Wash and sort beans. Place in a Dutch oven or flameproof casserole; add 6 cups water. Soak beans overnight OR bring to a boil; continue cooking 2 minutes. Remove from heat; cover; let stand 1 hour.

Drain beans, reserving liquid. Return beans to Dutch oven. Add pork, celery, onion and salt. Combine 3 cups reserved bean liquid with molasses, ketchup, dry mustard, pepper and brown sugar in a large saucepan. Bring to a boil; pour over beans; cover Dutch oven. Bake in a very slow oven (225 degrees) for 10 to 12 hours, until beans are tender. Thirty minutes before serving, increase oven temperature to 375 degrees. Uncover beans; bake 30 minutes or until liquid has almost evaporated. Makes 8 servings.