

Boston Baked Beans

Ingredients:

- 1 pound dried navy (pea) beans (2 cups)
- 1/4 pound salt pork, quartered
- 1 medium onion
- 2 tablespoons brown sugar, packed
- 3 tablespoons molasses
- 1/2 teaspoon salt
- 1/2 teaspoon dry mustard
- 1/8 teaspoon pepper

Rinse beans and place in large saucepan and cover with water. Heat to boiling and boil for 2 minutes. Remove from heat and let stand 1 hour (or soak beans overnight in water to cover). Simmer uncovered 1 hour or until tender. Do NOT BOIL or beans will burst. Drain beans, reserving liquid. Place beans in bean pot or 2 quart casserole dish. Add salt pork, onion and remaining ingredients to beans. Add enough of the reserved liquid or water to beans, to almost cover; stir to blend. Cover and bake at 300°F for 3 1/2 or 4 hours.