



Baked Beans





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INGREDIENTS

1 pound Doudlah Farms Organics Pinto Beans or Navy Beans

1-½ tsp salt

4 quarts cold water, divided

1 cup chopped red onion

½ cup blackstrap molasses

6 bacon strips, cooked and crumbled

¼ cup packed brown sugar

1 tsp ground mustard

¼ teaspoon pepper

Optional: Add worchestershire, liquid smoke, onion, or garlic powder to taste.

Meat Options: Add ground beef, pork, or browned Kielbasa on top and ladle some of of the juice on and bake additional 10-15 minutes.

In a large saucepan or dutch oven, bring beans, salt and 2 quarts of water to a boil; boil for 2 minutes. Remove from the heat; let stand for 1 hour. Drain beans and discard liquid. Return beans to pan. Cover with remaining water; bring to a boil. Reduce heat; cover and simmer for 1½ to 2 hours or until beans are tender. Drain, reserving liquid. In a greased 2½ quart baking dish, combine beans, 1 cup liquid, onion, molasses, bacon, brown sugar, mustard, and pepper. Cover and bake at 325° for 3 to 3½ hours or until beans are as thick as desired thickness, stirring occasionally. Add more of the reserved cooking liquid if needed.