

Old-Fashioned Baked Beans

Prep: 20 minutes; Bake 6 ¼ hour

Makes 10 servings, about ½ cup each

10 cups water

2 cups dried navy beans (1 pound)

½ cup packed brown sugar

¼ cup molasses

1 teaspoon salt

6 slices bacon, crispy and crumbled

1 medium onion, chopped

3 cups water

1. Heat oven to 350 degrees
2. Heat 10 cups water and the beans to boiling in Dutch oven. Boil uncovered for 2 minutes. Stir in remaining ingredients except 3 cups of water.
3. Cover and bake 4 hours stirring occasionally.
4. Stir I 3 cups water. Bake uncovered 2 2 ¼ hours longer, stirring occasionally until beans are tender and desired consistency.

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