

Boston Baked Beans

Prep Time: 10 mins **Cook Time:** 4 hrs **Servings:** 6

Ingredients:

- 2 cups dry navy beans, soaked overnight
- ½ pound uncooked bacon strips
- 1 medium onion, diced
- ½ cup ketchup
- 3 tablespoons molasses
- ¼ cup brown sugar
- 1 tablespoon Worcestershire sauce
- 2 teaspoons salt
- ¼ teaspoon ground black pepper
- ¼ teaspoon dry mustard

Step 1 – Transfer soaked navy beans & water to a saucepan. Bring to a boil. Reduce heat and simmer until nearly tender, approx. 1-2 hours. Drain & reserve the cooking liquid.

Step 3 – Preheat the oven to 325 degrees F.

Step 4 – Arrange 1/2 of the beans in the bottom of a 2-quart casserole dish. Place 1/2 of the bacon strips over the beans and sprinkle 1/2 of the onions over top. Repeat layers once more.

Step 5 – Combine ketchup, molasses, brown sugar, salt, pepper, Worcestershire sauce, and dry mustard in a large saucepan over medium heat; bring to a boil.

Step 6 – Pour sauce over the beans. Pour in just enough reserved cooking liquid to cover the beans. Cover the casserole dish with a lid or aluminum foil.

Step 7 – Bake in the preheated oven for 1½ hours. Remove the lid and continue to cook, checking every 1/2 hour or so and adding more cooking liquid as necessary until beans are soft and tender, 1½ to 2½ more hours.