

SLOW COOKED BAKED BEANS

INGREDIENTS

- 1 lb dried small white beans, rinsed and soaked overnight
- 1/3 cup molasses
- 1/4 cup brown sugar
- 1 cup chopped onion
- 1/4 lb salt pork, rinsed and cut into 1/2-inch cubes, or diced butcher's bacon
- 1 tbs Dijon mustard
- Salt to taste
- Water to cover beans



PREPARATION

If you have trouble getting the beans tender in the crockpot, simmer the beans on the stovetop first, until just tender, then drain. This will cut the cooking time in half.

In warming drawer, combine all ingredients except salt. Cover and cook for 12 to 14 hours, stirring occasionally if possible. Add salt, if needed, when the beans are tender.

Preheat oven to 350 degrees.

Top beans with bacon slices.

Cover with foil and bake for 1-2 hours or until thick.