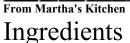
Boston Baked Beans





One 16-ounce bag dried Great Northern, navy or kidney beans 1/3 cup Dark molasses 1/3 cup Ketchup 1 teaspoon Kosher salt 1 tablespoon dry mustard 1/2 teaspoon ground black pepper 1 medium onion, chopped 1 teaspoon apple cider vinegar 1 teaspoon Worcestershire 1/3 cup dark or light brown sugar 3 cups cold water 1/3 piece of 12 oz. Hormel salt pork

Directions

- 1. Soak the beans overnight in a large bowl filled cold water, one inch below rim. Cover bowl with a dinner plate.
- 2. Next morning preheat the oven to 500 degrees F.
- 3. Drain and rinse beans and pour into a large Dutch oven.
- 4. Add next 9 ingredients and mix well.
- 5. Add 3 cups of water and place salt pork in middle of beans.
- 6. Bake uncovered for 30 minutes, or until beans begin to boil.
- 7. Turn temperature down to 350 degrees F. and continue baking uncovered 4 to 6 hours.
- 8. Water beans hourly with hot water, just enough to cover the beans.
- 9. After 3 hours, start tasting the beans every hour till they are soft and creamy.