

Boston Baked Beans



From Martha's Kitchen

Ingredients

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.