

# Bacon Baked Beans

## Ingredients

- 1 pound dried great northern beans
- 1/2 pound thick-sliced bacon strips, chopped
- 2 large onions, chopped
- 3 garlic cloves, minced
- 2 cups ketchup
- 1-1/2 cups packed dark brown sugar
- 1/3 cup molasses
- 1/3 cup maple syrup
- 1/4 cup Worcestershire sauce
- 1/2 teaspoon salt
- 1/4 teaspoon coarsely ground pepper

## Directions

- Rinse beans with cold water.
- Place beans in a Dutch oven. Add enough water to cover them plus 2 inches.
- Bring to a boil and boil for 2 minutes.
- Remove from the heat, cover and let stand for 1 hour or until beans are softened.
- Drain and rinse beans, discarding the liquid.
- Return beans to Dutch oven.
- Add 6 cups water and bring to a boil.
- Reduce heat, cover and simmer for 1 hour or until beans are almost tender.
- In a large skillet, cook bacon over medium heat until crisp. Remove and place on paper towels to drain some of the grease. Save 2 tablespoons of drippings.
- Saute onions in drippings until tender.
- Add garlic; cook 1 minute longer.

- Stir in the ketchup, brown sugar, molasses, syrup, Worcestershire sauce, salt and pepper.
- Drain beans, reserving cooking liquid
- Place in an ungreased 3 quart baking dish.
- Stir in onion mixture and bacon.
- Cover and bake at 300° for 2-1/2 hours or until beans are tender and reach desired consistency, stirring every 30 minutes
- Add reserved cooking liquid as needed.