

Baked Beans

- 1 pound dried beans
- 1/2 teaspoon salt

Soak beans in six cups of water with salt. Let stand overnight. Bring to a boil over high heat, cover and reduce heat to low. Simmer for two hours, adding water if necessary. Drain the beans, but reserve the liquid.

Combine beans with

- 1/2 pound salt pork
- 2/3 cup beer
- 1 onion, diced very small
- 1/3 tablespoon catsup
- 1/3 cup dark molasses
- 2 tablespoons dry mustard

OR

- 2 medium apples, peeled, cored and diced
- 1 onion, diced very small
- 1/2 cup raisins (seedless)
- 1/3 cup sweet pickle relish
- 2/3 cup honey
- 1 tablespoon dry mustard
- 1 teaspoon curry powder

OR

- onion, celery, and green pepper, diced very small
- 1/3 cup catsup
- 1/4 cup dark molasses
- 1/4 cup brown sugar
- bacon drippings
- hot sauce

Place in a greased 2-1/2 quart casserole dish. Add some of the remaining bean liquid to the top to cover. Bake, covered, at 300 degrees Fahrenheit for one hour. Remove the cover, and bake an additional 30 minutes, adding more liquid as necessary.

Serves: 8

Preparation time: 3 hours (start a day in advance)

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