

# Homemade Baked Beans

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## **Ingredients**

1 lb. dried pinto or navy beans  
½ lb. bacon (about 12 slices)  
1 large onion, finely diced  
3 tablespoons molasses  
½ cup brown sugar  
1 cup ketchup  
1 teaspoon dry mustard  
½ cup apple cider vinegar  
1 teaspoon salt  
1 ½ teaspoons ground black pepper  
1 ½ tablespoons minced garlic or 1 teaspoon garlic powder

## **Directions**

Place dried beans in a large bowl and add enough water to cover by 2-3 inches (about 8 cups). Let the beans soak overnight. (I put them in my 8 qt stockpot).

Drain and rinse the beans. Simmer beans in a heavy bottomed stockpot or Dutch oven with 8 cups of water and 1/4 cup of apple cider vinegar until tender, about 1 to 2 hours (longer is fine, especially if your beans are older). Don't boil, as this may make your beans tougher.

Drain and set aside, reserving 2 cups of the cooking liquid.

Preheat oven to 350° F. Using a large, heavy pot or Dutch oven, cook the bacon until crisp, 7 or 8 minutes. Add the beans and all other remaining ingredients and bring to a simmer. Add some of the cooking liquid if the mixture is too thick.

Transfer pot to oven. Bake uncovered for 2-3 hours (or to desired thickness) until the beans are tender, stirring occasionally.