

favorite recipe for:

Boston Baked Beans *

2 16-ounce packages dry
pea (navy) beans
water

4 teaspoons salt

$\frac{3}{4}$ cup dark molasses $\frac{1}{2}$

$\frac{1}{2}$ cup packed dark
brown sugar

1 tablespoon dry mustard

1 teaspoon pepper

1 large onion, studded
with 4 whole cloves

$\frac{1}{2}$ 8-ounce piece salt pork
with rind slashed

$\frac{3}{4}$ TIN TOMATO PASTE

1. Soak beans in water in 5-quart Dutch oven following quick soak method above; heat to boiling. Reduce heat to low; add salt; cover; simmer 1 hour.
2. Stir in molasses and next 3 ingredients. Put onion and salt pork into beans. Cover; bake in 250°F. oven 7 hours, adding more water if needed to keep beans moist but not too wet. Discard cloves.

varies depending on how long the beans soak

- Soak beans overnight. For each cup of beans 3 cups of water. Keep water for making beans the next day.

2 16-ounce packages of Navy Beans

4 Teaspoons of Salt

$\frac{1}{2}$ Cup dark molasses

$\frac{1}{2}$ Cup packed dark brown sugar

1 Tablespoon dry mustard

1 teaspoon pepper

1 large onion with 8 whole cloves stuck in it

- $\frac{3}{4}$ Small Can Tomato Paste

1. Put beans in large pot and just cover with water from soaking (Keep the rest of the water for baking); add salt; bring to boil; simmer for 1 hour
2. Stir in rest of ingredients, place in bean pot. Bake in oven at 250 degrees for about 7 hours. Keep beans moist with extra water from soaking. Discard cloves.