



Maple Baked Beans

Adapted from Cookie

- 1 pound dried navy or great northern beans
- 2 tablespoons brown sugar
- 2 teaspoons salt
- 1/4 teaspoon freshly ground black pepper
- 2 tablespoons Dijon mustard
- 2 tablespoons molasses
- 1/4 cup tomato sauce
- 1/2 cup pure maple syrup
- 2 thick strips bacon, cut in 1/4 inch pieces

In a large pan, cover the beans with water. Bring to a boil and simmer until tender, about 1 hour.

Preheat oven to 300°F.

In a bowl, combine everything else except the bacon. Add to the beans. Stir in the bacon. Add just enough water to the pot to cover everything. Cover the pot with aluminum foil, then a lid. Bake for 5 hours, checking hourly to make sure the beans aren't drying out. (Add more water as necessary to keep them submerged.) Uncover for the last half hour to brown the top, if desired.

