

## Baked Beans

### Ingredients:

4 Qt. (Serves 4)

1 lb.

4 cups

3 slices

2 tbsp.

1/4 cup

3 tbsp.

1 tsp.

1 tsp.

Dash

6 / 8 Qt. (Serves 8)

2 lbs.

8 cups

6 slices

1/4 cup

1/2 cup

6 tbsp.

2 tsp.

2 tsp.

Dash

Ingredients

Dried Navy Beans

Water

Bacon or Salt Pork, cut in 2 inch pieces

Onion, chopped

Molasses or Syrup

Brown Sugar

Dry Mustard

Salt

Pepper

# Baked Beans

WearEver

## Directions:

1. Heat beans and water to boiling in cooker; boil 2 minutes. Remove from heat; cover and let stand 1 hour.
2. Drain beans, reserving liquid. Add enough water to bean liquid to measure 4 cups. Use 8 cups for 6 / 8 Qt recipe.
3. Stir bacon and onion into beans. Mix bean liquid and remaining ingredients; pour over beans.
4. Cover and cook 25 minutes after control jiggles.
5. Cool cooker normally for 5 minutes, then place under faucet.