

Boston Baked Beans

This is Tim Richard's favorite recipe.

Ingredients:

- 1 lb. dry Navy beans
- 1/4 lb. salt pork
- 1 1/2 tsp. salt
- 1/3 cup molasses
- 1 tsp. dry mustard

Equipment:

- Dutch oven
- Colander
- Tea kettle



Preston 2024

Boston Baked Beans:

☑	Directions	Time (min)
	In a Dutch oven, cover beans with water and soak over night	12 hrs.
	Cut salt pork into slices or cubes, if needed.	1
	Drain beans, return to Dutch oven, and add water to 1/2" above level of beans.	2
	Add 1 1/2 tsp. salt and bring to a boil.	2
	Boil until tender. (Beans are done when you can blow on a spoonful and the skin lifts off.)	5
	Add 1/4 lb. salt pork, 1/3 cup molasses, and 1 tsp. dry mustard and stir.	2
	Boil water and add to beans to cover the beans	2
	Cover the Dutch oven and bake at 250 degrees. Check and add water if needed.	8-10 hrs.
	Remove cover and bake to form a crust.	30
	Total	20 hrs. 44 min