

**Baked Beans from "So Easy to Preserve"** By Tamara Rogers on Friday, October 25, 2013 at 1:32pm

Soak beans and start them to boiling. While they are boiling, prepare molasses sauce. Place seven 3/4 inch cubes of pork, ham, or bacon in a large casserole or pan. Add beans and enough molasses sauce to cover the beans. Cover casserole or pan and bake at 350\* for 4-5hrs. Check each hour and add more liquid if needed. Fill jars. Leaving 1-in head space. Remove air bubbles. Wipe jar rims. Adjust lids and process in a Dial Gauge Pressure Canner at 11lbs pressure or in a Weighted Gauge Pressure Canner at 10lbs pressure. 75min for pints. 90min for quarts.

Molasses Sauce: 1qt water or cooking liquid from beans

3tbsp dark molasses

1tbsp vinegar

2tsp salt

1 3/4 tsp dry powdered mustard

Mix ingredients and heat till boiling

If you prefer to use a tomato based sauce here are two alternative sauces.

Tomato Sauce Recipe 1: 1qt tomato juice

3tbsp sugar

2tsp salt

1tbsp chopped onion

1/4tsp each cloves, allspice, mace, and cayenne

Mix and heat to boiling

Tomato Sauce Recipe 2:

1c tomato catsup

3c water or soaking liquid from beans

Mix and heat to boiling