

Baked Beans - makes 6 pints By Rose Robinson on Monday, August 5, 2013 at 7:18am

Navy Beans 1 lb
½ cup Leeks, chopped
2 tbsp Brown Sugar
½ cup Molasses
1 ½ tsp Mustard Powder
1 tsp Kosher Salt
1 tsp Pepper
2 cups Ketchup (Simply Heinz brand or homemade)
1 cup Maple Syrup
2 cups water
½ cup Vinegar (cider or white)

Soak dry beans overnight.

Drain the beans through a colander, place in pot, add 8 cups of fresh water and add the leeks. Cook the beans again for 15 minutes at a full boil.

In the meantime, in another saucepan mix 2 cups of water, molasses, vinegar, salt, pepper, ketchup, maple syrup, mustard, and brown sugar, cook to get a slow boil. It should be sweet tasting but not thick.

Prepare 6 pint jars. Using a slotted spoon fill the jars ¾ full of the beans and onion mixture. Once all the jars are filled ladle the sweet sauce into the jars leaving 1" head space to leave room for expansion. Process the jars in a pressure canner at 11 pounds of pressure for 75 minutes.