

Katie Girl's Baked Beans

1 lb. navy or great northern beans
8 oz. slab bacon, or other meat of your choice
1 onion, chopped
2 garlic cloves, minced
1 ½ c. brown sugar
2 c. ketchup
6 Tbs. maple syrup
6 Tbs. molasses
¼ c. worchestershire sauce
½ tsp. ea. salt & pepper

Sort, rinse, and soak beans overnight, Drain and rinse. Cover with water, bring to boil, then simmer for about an hour. In large pot saute bacon till rendered, then add onion and garlic, cook 5 minutes. Add sugar and stir till dissolved, stir in remaining ingredients, mix well and add beans. Simmer, stirring occasionally for about 3 hours.

Can at 10 lbs. pressure, pints 75 minutes, quarts 90 minutes.

*This recipe multiplies quite well. For canning, I multiply by 10, but I am blessed with a massive stock pot. After canning, this becomes quite dense, and water will need to be added to warm up. It goes quite far and I usually make pints.