

Here is an excellent recipe for Van Camps Pork & Beans made from dried beans that I have used often. I have even made it with great northern beans or a half and half combo of pinto and navy beans for variety yet the great taste is still very close to the original copycat recipe. I got this from an older Kerr Canning and Freezing booklet. Makes 8 pints

Ingredients: 4 cups navy beans 1
1/2 lb salt pork or bacon, cut into pieces
4 tsp salt
4 Tbsp molasses
2 Tbsp prepared mustard
1 1/2 cups catsup
1/2 cup brown sugar (I use white sugar and add 2 or 3 more Tbsp molasses at times)
2 cups onion, chopped small (or 1/2 cup dry minced)

Method: Wash beans thoroughly. Cover with cold water and soak overnight. Boil in same water 45 minutes. Drain beans saving the water. Add all the ingredients to the beans along with 2 cups of the reserved bean liquid. Mix well. Pack into pint canning jars within 1 inch of the top. Put on cap and screw band firmly tight. Process pints or quarts 60 minutes at 10 lbs pressure in canner (adjusted for your altitude). These can be packed into containers and frozen for up to 2 to 3 months.