

Baked Beans

1 pound dried navy beans

Rinse and soak in pan of cold water overnight. Drain in the morning and refill with fresh water. Bring beans to a boil and skim off foam one or two times while cooking. Turn down to medium heat and cook for at least 30-40 minutes until skins of beans come off easily. Drain beans and put in oven-ready dish.

Add the following to the beans:

$\frac{3}{4}$ - 1 cup chopped onion

$\frac{1}{2}$ - $\frac{3}{4}$ lb. salt pork, diced *(Buy a 1 lb. piece and trim. Over is better than under.)*

$\frac{3}{4}$ cup packed brown sugar

1 cup ketchup

1 teaspoon dry mustard

1 cup hot water

1 TB worcestershire sauce

Add all of the above to beans. Add more water to cover beans. Bake covered in slow oven (250 degrees) for six to eight hours. If they become dry, add more water. Cook last hour uncovered.