

DURGIN PARK BAKED BEANS RECIPE

Ingredients

- 1 pkg navy beans
- 6 cups water
- 1/2 tsp baking soda
- 1 onion – chopped
- 1/3 c. molasses
- 1/4 c. brown sugar
- 1 tsp dry mustard
- 1/4 tsp ground pepper
- 1/4 lb salt pork (or bacon – less than 1/4 lb)

Directions

In a large bowl, soak beans overnight in the water. Place beans with soaking water in a large pan; add baking soda and boil 10 mins. (Watch the pot, beans will froth even with the soda, so turn down the heat and stir while boiling) Drain beans and save the water. Place beans then all ingredients in a bean pot (or 2 qt casserole dish with lid) with half the saved liquid. Save the remaining liquid to add later. Cover pot. Bake at 300 degrees for 2 hours. Add remaining liquid and bake for 1-1/2 to 2 hours more. Remove cover for last 1/2 hr. Enjoy hot or cold!