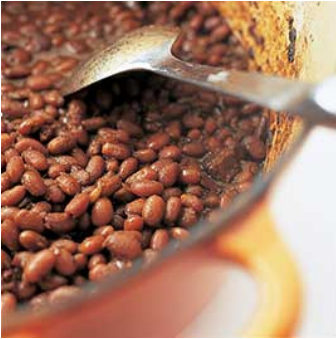


Sister Linda's Baked Beans



INGREDIENTS

1 lb. navy beans
1/4 cup packed dark brown sugar
1/4 cup dark molasses
2 large onions - chopped
1 tbsp. salt
2 tsp. dry mustard
3 bacon slices cut in 1 inch pieces
1/4 cup ketchup

DIRECTIONS

Early, rinse beans, discard shriveled and brown ones.

In large Dutch oven over med-high heat, heat to a boil (6 cups of water and beans)

Boil 2 minutes, remove from heat and cover. Let stand 1 hour.

Over high heat, bring to a boil, reduce heat to medium- low, for 1 hour, stirring occasionally.

Preheat oven to 350 degrees.

Add remaining ingredients, bake one hour stirring often.

Remove cover, bake one more hour... stirring again.

Better the next day.. just my opinion.. :)