

1960HikerDude.com

Eat great and have fun outdoors.

Dutch Oven Boston Baked Beans

1 pound navy beans
1/2 pound thick sliced bacon cut into pieces.
1 onion, finely diced
1/3 cup molasses
1/3 cup brown sugar
2 teaspoons salt
1/4 teaspoon ground black pepper
1/4 teaspoon dry mustard
1/4 tsp ground cloves
6 oz tomato paste
1 tablespoon Worcestershire sauce
1 tablespoon apple cider vinegar
1/2 cup water.

Soak beans overnight in cold water. Simmer the beans in the same water until tender, 45 minutes to an hour. Drain and save the liquid.

Combine the beans, bacon and onion in a 10" Dutch oven.

In a saucepan, combine molasses, brown sugar, salt black pepper mustard, cloves, tomato paste, Worcestershire sauce, vinegar and water. Bring the mixture to a boil and pour over beans. Pour in just enough of the reserved bean water to cover the beans.

Bake for 3 to 4 hours in the Dutch oven at 350 Deg F using 7 coals beneath and 14 on top until beans are tender. Lift the lid and check the liquid level every time you change out the coals. Add more reserved bean liquid if necessary to prevent the beans from getting too dry.