



BAKED BEANS

- 1 1/2 Cups Dried Beans
- 1/4 Cup Chopped Onion
- 2 Tablespoons Molasses
- 3 Tablespoons Ketchup
- 1 Tablespoon Dry Mustard
- 1 Teaspoon Salt
- 1/2 Cup Boiling Bean Water
- 1/2 Teaspoon Vinegar
- 1 Teaspoon Curry Powder
- 1 Tablespoon Worcestershire sauce
- 1/4 Pound Salt Pork, Sliced
- Stock

DIRECTIONS

1. Soak beans overnight. Cover with fresh water and bring to a boil.
2. Simmer for 30 minutes or more until tender.
3. Preheat oven to 250 degrees.
4. Drain the beans, reserving the liqueur.
5. Add onions, molasses, ketchup, mustard, salt, bean water, vinegar, curry powder, and Worcestershire.
6. Mix well with beans and then place in a greased baking dish.
7. Top with sliced salt pork.
8. Bake covered for 6 to 9 hours.
9. If the beans become dry add a bit of stock. Uncover the beans for the last hour of cooking.