



BOSTON BAKED BEANS

- 2 Cups Beans
- 1 Small Onion
- 1/8 Pound Salt Pork, Scored
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Dry Mustard
- 2 Tablespoons Molasses

DIRECTIONS

1. Soak beans in cold water overnight.
2. Simmer until skins begin to burst, turn into the bean pot over onion.
3. Bury pork in beans, leaving only the rind exposed.
4. Mix salt, mustard, and molasses in a cup, fill with hot water, stir until well mixed then pour over beans.
5. Add water to cover.
6. Bake in a 300 degree oven for 6 to 8 hours.
7. Add more water as necessary.