



Slow Cooker Homemade Beans

Jacob · 29/09/2024



Prep Time

8 hrs 20 mins

Difficult

Medium

Servings

12

Description

These slow cooker baked beans with bacon are especially great for football Sundays A delicious recipe for homemade beans that can be served as a main course or as a side dish

Ingredients

- - 3 cups dry navy beans
- soaked overnight or boiled for one hour - 6 slices thick cut bacon
- cut into 1 inch pieces - 1 large onion
- chopped - 1 ½ cups ketchup - 1 ½ cups water - 1 cup brown sugar - ¼ cup molasses - 1 tablespoon dry mustard - 1 tablespoon salt

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Drain soaking liquid from beans; place them in a slow cooker. Stir bacon
2. onion
3. ketchup
4. water
5. brown sugar
6. molasses
7. mustard
8. and salt into beans until well mixed. Dotdash Meredith Food Studios Cover and cook on Low for 8 to 10 hours; stir occasionally if possible. Dotdash Meredith Food Studios