

Baked Beans from Scratch

Oscar · 28/09/2024



Prep Time

7 hrs 30 mins

Difficult

Medium

Servings

10

Description

These baked beans from scratch are made by combining navy beans molasses and maple syrup to make this classic dish at home

Ingredients

- - 1 cup navy beans
- soaked overnight and drained - 4 cups water - $\frac{1}{4}$ cup ketchup - $\frac{1}{4}$ cup maple syrup - 2 tablespoons brown sugar - 2 tablespoons molasses - 1 teaspoon Worcestershire sauce - $\frac{1}{2}$ teaspoon salt - ? teaspoon ground black pepper - ? teaspoon chili powder - 1 small onion
- chopped

Instructions

1. Gather the ingredients. ALLRECIPES /JULIA HARTBECK Place beans in a large saucepan with 4 cups of water. Bring to a boil over high heat
2. then reduce heat to medium-low
3. cover
4. and simmer 1 hour. ALLRECIPES / JULIA HARTBECK Preheat the oven to 375 degrees F (190 degrees C). Stir ketchup
5. maple syrup
6. brown sugar
7. molasses
8. Worcestershire sauce
9. salt
10. pepper
11. and chili powder together in a small bowl; set aside. ALLRECIPES / JULIA HARTBECK Once beans have simmered for 1 hour
12. drain
13. and reserve cooking liquid. Pour beans into a 1 1/2-quart casserole dish; stir in chopped onion and molasses mixture. Stir in enough reserved cooking liquid so sauce covers beans by 1/4 inch. ALLRECIPES / JULIA HARTBECK Cover and bake in the preheated oven for 10 minutes; reduce heat to 200 degrees F (95 degrees C) and cook 6 hours longer
14. stirring beans after they have cooked for 3 hours. Once beans are tender and sauce has reduced and is sticky
15. remove from the oven
16. stir
17. recover
18. and allow to stand 15 minutes before serving. ALLRECIPES / JULIA HARTBECK Quick-Soak Option: Place navy beans into a large pot and cover with several inches of cold water; bring to a boil over high heat. Once boiling
19. turn off the heat
20. cover
21. and let stand 1 hour. Drain and rinse before using.