

Slow Cooker Baked Beans

My dad is a baked beans expert and my husband, prior to me, use to LOVE the ones that come in a jar. The first time I made these baked beans was to take along on a long weekend trip to a cabin out around the bay (or country for those not familiar with my Newfoundland vernacular), and both were highly skeptical that any slow cooker baked beans could be as good as those they had always preferred. But...after only a couple of spoonfuls, both saw the light!

Ingredients:

1 lb. (2 to 2 and ½ c.) dry navy beans

1/3 c. blackstrap molasses

1/3 c. brown sugar

3-5 Tbsp Dijon mustard

3 c. hot water

½ lb. Bacon, cut into 1" pieces

1 medium onion, diced

1. Soak beans in a large pot overnight (2" over the top of the beans) OR you can bring the beans to boil in unsalted water for 1 hour, strain and proceed with Step 2.
2. Mix molasses, brown sugar and mustard with 3 c. hot water.
3. Cut bacon into 1" pieces and sauté until slightly cooked. (The original recipe calls for just lining the bottom of the slow cooker with the uncooked bacon, but I prefer to have it slightly cooked. Use whichever method you prefer).
4. Line the bottom of a 6 qt. Slow cooker/crock pot, with half of the bacon and then add half of the soaked (or pre-cooked) navy beans.
5. Add all of the onion, then remaining beans and top with remaining bacon. (So it will be bacon, beans, onion, beans, bacon). Pour the molasses mixture over the beans just to cover the beans, reserving any remaining liquid to add as desired during the cooking process.
6. Cover and cook on low for 8 hours, or on high for 4-6 hours.
7. Add more liquid as needed, checking the beans every few hours.
8. Add salt to taste.

Excellent served with raisin bread of the Newfoundland Classic, Toutons, which are biscuit size pieces of bread dough, pan fried in a little oil, pork or bacon fat.