

Baked Beans

Your next get-together isn't complete without our easy Baked Beans. The sweet and savory recipe combines molasses, tangy ketchup and mustard, and of course, lots of bacon. The NESCO 18 Qt. Roaster Oven can hold enough beans to serve a crowd. Tip: if you don't have molasses, substitute it with 2 cups of maple syrup, 1 $\frac{1}{2}$ cups brown sugar, 1 $\frac{1}{2}$ cups granulated sugar, and $\frac{1}{2}$ cup water.

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

- 1 lb dried Great Northern beans
- 1 cup brown sugar
- 1 lb dried pinto or brown beans
- 1 lb thick-sliced bacon, cut up
- 1 lb dried Black-Eyed peas
- 2 large onions, diced
- 6 cups hot water
- 2 Tbsp mustard
- 2 cups dark molasses
- 1 cup ketchup
- 1 cup cider vinegar

Instructions:

1. Add beans to unheated cookwell. Cover with 4 quarts hot water. Let stand several hours or overnight; drain excess water.
2. Preheat Roaster Oven to 300°F. Add remaining ingredients, except ketchup, to beans. Stir in 6 cups hot water. Cover bake 2 hours or until beans are tender.

3. Reduce temperature to 250°F. Stir, cover, and bake 5 hours. Stir in ketchup and cover and bake 1 hour. Serves 25 people (double recipe to serve 50).