Baked Pinto Beans

BAKED PINTO BEANS

1⅓ cups dried pinto beans
3 cups water
2 teaspoons salt
2 tablespoons molasses
2 tablespoons brown sugar
1 teaspoon dry mustard
3 tablespoons catsup
1⅓ cup bean broth
4 teaspoons onion, grated
bacon or salt pork, cubed

Wash beans and soak overnight. Drain, wash and add water. Cover and simmer for 2 hours or until tender. During the last 30 minutes of cooking add 1 teaspoon of salt. Drain, reserve the broth and add the 1 teaspoon of salt, molasses, brown sugar, dry mustard, catsup, bean broth and onion to the beans. Pour into a baking dish. Cover the top of the beans with the bacon or salt pork. Cover and bake at 325 degrees for 3 hours. Remove the cover during the last hour. Yield: 4 servings.

Recipe Bio

Some recipes were worth a little extra effort to save. This Baked Pinto Beans recipe was carefully cut from a plastic package and taped to a recipe card, preserving a classic combination of pinto beans, molasses, brown sugar, mustard and bacon or salt pork. With an overnight soak followed by hours of simmering and baking, this is definitely a plan-ahead pot of beans.

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