

## **SMALL BAKED BEANS**

### **From the Kitchen of Dorothy Zehnder**

2 cups navy beans

1/3 cup molasses

½ tsp. dry mustard

½ cup chopped onions

¼ cup brown sugar

1 ½ tsp. salt

½ tsp. pepper

¾ cup ketchup

½ to 1 cup bean water reserved

½ lb. bacon chopped

Soak beans in water overnight. When ready to prepare, simmer on stove for 1 ½ hours skimming off foam until beans are tender but not broken. Drain beans, but reserve ½ to 1 cup of the water. Place beans in 2 qt casserole dish. Add remaining ingredients and stir together. For the reserved bean water, start with ½ cup and add more if needed. Finish off by adding the bacon. Bake about 3 hrs. at 250° to 275°.

*Note from Dorothy – This side dish is so easy to make and so popular. It is perfect for any gathering, especially potlucks!*