BOSTON BAKED BEANS

2 C. Dried navy beans
1/4 lb. salt pork (optional)
1 large Onion, diced
3 TBL. Molasses
2 tsp. Salt
1/8 tsp. ground cloves
1/4 tsp. dry mustard
1/4 C. Brown sugar
1/2 C. ketchup

Soak beans in water overnight or at least 12 hours. Put beans and their soaking liquid into an ovenproof pot, bring to a boil, then turn to a simmer and cook on low for an hour. Add remaining ingredients, cover, and bake in a 325 degree oven for approximately 4 hours (adding more water if necessary to keep beans moist but not too wet). Cook until beans are tender. Remove salt pork before serving.

Recipe by Robin Forte

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