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Boston Baked Beans



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Recipe by: AJRHODES3

"A wonderful old-fashioned baked bean flavor. This recipe has served by family for 29 years and originally came from my mother-in-law. It tastes great served with fresh cornbread or biscuits and honey. Although you need to allow time for soaking and simmering the beans, this recipe is still quite easy."

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Ingredients

6 ()382 ()

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- 2 cups navy beans
- 1/2 pound bacon
- 1 onion, finely diced
- 3 tablespoons molasses
- 2 teaspoons salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon dry mustard
- 1/2 cup ketchup
- 1 tablespoon Worcestershire sauce
- 1/4 cup brown sugar

+

Add all ingredients to list

Directions

(<https://www.allrecipes.com/recipe/18255/boston-baked-beans/print?recipeType=Recipe&servings=6&isMetric=false>)

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- | | | |
|------|------|----------|
| Prep | Cook | Ready In |
| 30 m | 4 h | 5 h |
- 1

Soak beans overnight in cold water. Simmer the beans in the same water until tender, approximately 1 to 2 hours. Drain and reserve the liquid.
- 2

Preheat oven to 325 degrees F (165 degrees C).
- 3

Arrange the beans in a 2 quart bean pot or casserole dish by placing a portion of the beans in the bottom of dish, and layering them with bacon and onion.
- 4

In a saucepan, combine molasses, salt, pepper, dry mustard, ketchup, Worcestershire sauce and brown sugar. Bring the mixture to a boil and pour over beans. Pour in just enough of the reserved bean water to cover the beans. Cover the dish with a lid or aluminum foil.
- 5

Bake for 3 to 4 hours in the preheated oven, until beans are tender. Remove the lid about halfway through cooking, and add more liquid if necessary to prevent the beans from getting too dry.

Footnotes

Tip

Aluminum foil can be used to keep food moist, cook it evenly, and make clean-up easier.

Nutrition Facts

Per Serving: 382 calories; 6.3 g fat; 63.1 g carbohydrates; 20.7 g protein; 14 mg cholesterol; 1320 mg sodium. Full nutrition ()

I made it!

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earth_girl

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[\(https://www.allrecipes.com/cook/5799852/\)](https://www.allrecipes.com/cook/5799852/)

12/1/2010

These beans would have been magnifacant minus the extreme saltyness - we LOVE salty food, but 2 teaspoons was WAY TOO MUCH! I will make this again minus the salt. Dissapointing...

Read more(<https://www.allrecipes.com/recipe/18255/boston-baked-beans/reviews/2884834/>)

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38 30

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J.P.

26 25

[\(https://www.allrecipes.com/cook/781672/\)](https://www.allrecipes.com/cook/781672/)

1/27/2005

I made this successfully in the crock pot. I soaked the beans overnight, drained them, skipped the simmer-for-2-hours step, and followed the rest of the recipe using the crock pot. I cooked it...

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patty crocker

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[\(https://www.allrecipes.com/cook/295707/\)](https://www.allrecipes.com/cook/295707/)

8/22/2002

Out of all the baked bean recipes I found on this website, this is the only one made from scratch. I didn't want a "redo" of the canned stuff. These came out really good and even though you ha...

Read more(<https://www.allrecipes.com/recipe/18255/boston-baked-beans/reviews/131244/>)

TBYE7

57 21

(<https://www.allrecipes.com/cook/720006/>)

5/21/2007

Definitely a keeper- I used all of the same ingredients listed in the original recipe, but I wanted to make mine in the crockpot. I soaked my beans for 8 hours, then simmered my beans for 1 hou...

Read more(<https://www.allrecipes.com/recipe/18255/boston-baked-beans/reviews/991925/>)

BTSYLYNN

268 116

(<https://www.allrecipes.com/cook/1259906/>)

10/27/2005

This is a great recipe. I soaked the beans overnight, but skipped the simmering for 2 hrs part and put them straight into the crock pot. On high, it took about 10 hrs for them to get tender an...

Read more(<https://www.allrecipes.com/recipe/18255/boston-baked-beans/reviews/584963/>)

Ruth

122 32

(<https://www.allrecipes.com/cook/388721/>)

4/18/2003

This reminded me of my mom's baked beans. DELICIOUS! It was my first attempt at making baked beans from scratch, but certainly not the last! I used Canadian maple syrup instead of molasses, a...

Read more(<https://www.allrecipes.com/recipe/18255/boston-baked-beans/reviews/262856/>)

MANDIEJANE

0 1

(<https://www.allrecipes.com/cook/538227/>)

12/18/2001

I'm typing and eating at the same time!!! I didn't bother with the tough parts, you know, adding it all in a casserole dish. I just mixed it all up and tossed it into a crock pot. I also substi...

Read more(<https://www.allrecipes.com/recipe/18255/boston-baked-beans/reviews/82080/>)

MAGGIE MCGUIRE

2K 956

(<https://www.allrecipes.com/cook/392086/>)

1/7/2003

Perfect flavor and presentation, Anita! I've never had a baked bean recipe be so precise and come out so perfect. In only 3 hours with a stirring half way through cooking time, we had great bake...

Read more(<https://www.allrecipes.com/recipe/18255/boston-baked-beans/reviews/226910/>)

Lucy

260 19

(<https://www.allrecipes.com/cook/125687/>)


1/7/2003

I didn't have navy beans, so I used pintos. Only used the molasses, not the sugar, was plenty sweet. Very good flavor. I did add some liquid smoke. Good recipe.

Read more(<https://www.allrecipes.com/recipe/18255/boston-baked-beans/reviews/226927/>)

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