

Boston Baked Beans

1 lb. dried Navy, Soldier, Pea, or other favorite beans.
6 Tbs. brown sugar, packed
1/2 cup Grandma's dark molasses (can substitute maple syrup)
2 tsp. dry Coleman's mustard
1 tsp. salt
1 medium onion, chopped coarsely
4-6 oz. fat salt pork belly, scored crosswise to rind in 1/2 inch squares. Do not cut through rind. Hint: pork cuts easier if frozen.

DIRECTIONS:

Pick over beans for defects or stones, wash, and soak overnight in 1-1/2 gallons water. In morning, parboil about 25 minutes. Skins will crack open when blown upon. Do not add any salt. Remove beans with slotted spoon to crock, but reserve the liquid, which will be needed throughout cooking for replenishment. Add remaining ingredients and stir in enough of the reserved liquid generously to completely cover. Place pork on top of beans with the cut pork belly side down, with rind facing up. Cover with crockery lid or cover loosely with foil. Do not seal tightly. Check at least every 90 minutes and don't allow beans to dry out. Replenish with reserved parboil water as needed during cooking to maintain liquid.

Bake at 275° F for six hours, or until tender.

NOTE: Kidney, yellow-eye and certain others require longer cooking times at increased temperature of 300°.

Video: <https://www.youtube.com/watch?v=XtLcF4RjO6A>