

Maple Baked Beans

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	cups	dried navy beans - picked over and rinsed
1		onion - chopped
1	large	garlic clove - chopped fine
1/2	pound	bacon - chopped
8	cups	water
1/2	cup	grade B maple syrup or grade A with 3 drops maple extract added to taste.
1	teaspoon	english-style dry mustard
1/2	teaspoon	paprika

In a 7.5 qt ovenproof heavy kettle measuring about 12 inches across combine beans, onion, garlic, bacon and water. Simmer, covered partially, for one hour. Ladle out and reserve 1/2 cup liquid.

Preheat oven to 300.

In a bowl stir together reserved liquid, mape syrup, mustard and paprika until combined well and stir into bean mixture with enough additional water to just cover beans.

Bake beans, covered, adding water at hourly intervals to keep beans covered for 5 hours.