**Boston Baked Beans**

Baked beans are the perfect addition to any outdoor cookout or barbecue. These baked beans are slow-cooked in the oven with bacon, onions, and a sweet, syrupy sauce, resulting in an old-fashioned taste that everyone will enjoy. This easy recipe has been served by my family for over 29 years and originally came from my mother-in-law. It tastes great served with fresh cornbread or biscuits and honey.

Submitted by **AJRHODES3**

 Tested by **[Allrecipes Test Kitchen](https://www.allrecipes.com/allrecipes-test-kitchen-7553892)**

**Prep Time:** 10 mins

**Cook Time:** 4 hrs 10 mins

**Total Time:** 4 hrs 20 mins

**Servings:** 6

## Ingredients

* 2 cups dry navy beans, soaked overnight
* ½ pound uncooked bacon strips
* 1 medium onion, diced
* ½ cup ketchup
* 3 tablespoons molasses
* ¼ cup brown sugar
* 1 tablespoon Worcestershire sauce
* 2 teaspoons salt
* ¼ teaspoon ground black pepper
* ¼ teaspoon dry mustard

## Directions

1. Transfer soaked navy beans and soaking water to a saucepan.
2. Bring to a boil. Reduce heat and simmer until nearly tender, approximately 1 to 2 hours. Drain and reserve the cooking liquid.
3. Preheat the oven to 325 degrees F (165 degrees C).
4. Arrange 1/2 of the beans in the bottom of a 2-quart casserole dish. Place 1/2 of the bacon strips over the beans and sprinkle 1/2 of the onions over top. Repeat layers once more.
5. Combine ketchup, molasses, brown sugar, Worcestershire sauce, salt, pepper, and dry mustard in a large saucepan over medium heat; bring to a boil.
6. Pour sauce over the beans. Pour in just enough reserved cooking liquid to cover the beans. Cover the casserole dish with a lid or aluminum foil.
7. Bake in the preheated oven for 1 1/2 hours. Remove the lid and continue to cook, checking every 1/2 hour or so and adding more cooking liquid if necessary to prevent the beans from getting too dry, until beans are soft and tender, 1 1/2 to 2 1/2 more hours.
8. Serve hot and enjoy!

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