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05/18/2006 It's very similar to the baked beans commonly made by my mother-in-law. I think the ingredients are the same but the way he makes them is different. She cooks the bacon first and adds the crushed to the beans instead of on top. Then she'll cook the onions in bacon fat until they're clear. Then add the cooked onions and the others to the beans and cook for a much shorter time in the oven. An hour or maybe less. That's how I've made them and they're fantastic! Excellent, easy, quick recipes for baked beans: the way they are meant to be. Thanks for this recipe! 07/04/2004 This is a very good recipe. I followed the materials for the letter; but I spurred the process. I browned the bacon and sautéed the onions on the stove - add the rest and heated. Once heated through I transferred to a crockpot to finish cooking at a low 2-3 hours. 05/20/2003 This recipe is VERY sweet. Too sweet for my taste. I use canned baked beans. Is the recipe supposed to read pork and canned beans? Sugar from canned beans plus molasses and brown sugar is added rather a lot. 05/08/2003 I made this nut scaled to serve 100 for wedding reception. I received more comments about them than I could count. They are fast && Easy. The longest preparatory item is cooking meat. The only downfall is they really need to bake 3 hours or they are a bit juicy. Then again it's just a matter of preference. 08/20/2003 My great recipes made this in my slow cooker and they turned out great. Everyone loves them there's actually no leftovers. I follow the recipe exactly unless I add a little liquid smoke. Yum Yum. 05/20/2009 Given the number of drops of sugar cane and brown sugar in this recipe, I can only judge these two weak stars. I use half of each and the hub says if I had used the so-called for it would have only tasted molasses and sugar. I sauté the meat and onions and add them to the beans with the remaining ingredients, then just toss them into the slow cooker. Although these nuts are acceptable (three stars with half sugar and cane drops), they are not exceptional in any way. Frankly, I think a can of Bush's Homestyle Baked Beans would be just as good without any additional effort to doctoring up the pork and legume sediment. 07/04/2007 This is the best baked beans recipe I have ever found. It's a guard. 08/22/2011 Quick and easy! It's a classic picnic side dish that's always been a hit at BBQ. Besides cutting back molasses and brown sugar then adding a little liquid smoke I won't change anything. This is definitely a great way to pick up a regular can of baked beans turn it into something special without much effort! 05/24/2007 It's easy to make and tastes good! Everyone was raving about them and asked if I made it from scratch. Hee hee! Quick and easy with good results. 1 of 4 Simple Baked Beans lutzflcat 2 of 4 Simple Trish Beier Baked Beans 3 of 4 Simple Simple Baked Beans 4 of 4 Simple Baked Beans Happschmoopies Home Gear Bakeware 13x9 Baked cowboy beans are a perennial favorite at barbecues and potlucks. My meat recipe uses a variety of nuts and has a perfect smoky flavor. —Joe Sherwood, Tryon, Nebraska1 pound ground beef1 pound bacon, cooked and crushed2 cups barbecue sauce1 can (16 ounces) peanut butter, rinsed and dried1 can (15-3/4 ounces) pork and beans1 can (15-1/2 ounces) of navy beans, rinsed and dried1 can (15 ounces) black beans, rinsed and dried2 medium onions, chopped1/4 cup brown sugar packed brown sugar1/4 cup molasses2 tablespoons balsamic vinegar2 teaspoons mustard2 teaspoons Worcestershire sauce1 teaspoon salt1 teaspoon garlic powder1 teaspoon ladapreheat In the Dutch oven, cook the beef over medium heat until it is no longer pink; Drain. Stir in the remaining ingredients. Transfer to oily 13x9-in. Pan. Bake, open, until heated, 50-60 minutes. 3/4 cup: 350 calories, 12g fat (4g saturated fat), 34mg cholesterol, 1232mg sodium, 43g carbohydrates (18g sugar, 8g fibre), 20g protein. Home Cooking Recipe Cooking Style For Two Flavours old baked beans got jazzed up with garlic, brown sugar and mustard in our Easy Test Kitchen, a reduced version rather than this family favourite. Preparation: 20 minutes. Bake: 25 minutes. 1 small onion, chopped 1 bacon strip, chopped 1/4 teaspoon minced garlic1 can (8 ounces) pork and peanuts3/4 cup canned kidney beans, rinsed and dried2 tablespoons brown sugar1 tablespoon cider vinegar1/8 teaspoon small pan mustard, sautéed onion and drained meat. Add garlic; cook 1 minute longer. Stir in the pork and beans, kidney beans, brown sugar, vinegar and mustard. Cook, open, for 5 minutes, stirring occasionally. Transfer to a 2 cup baking dish coated with cooking spray. Cover and bake at 350° for 25-30 minutes or until bubbly. 2/3 cup: 265 calories, 3g fat (1g saturated fat), cholesterol 3mg, sodium 577mg, carbohydrates 52g (sugar 24g, fibre 10g), protein 13g. 27/02/2020 It's good for the crowd. 01/18/2020 I have been looking for this recipe for decades!! Love. Thank you Mark! 1 of 1 Baked Beans with Beef Mark Lackey Home Gear Bakeware This delicious bean is a super side dish for casual food. The ingredients combine perfectly for a taste from scratch. The old-fashioned taste will make people stand in line for more. -Jesse && Anne Foust, Bluefield, West Virginia1 pound dried navy beans1-1/2 teaspoon salt4 quartets of cold water, divided 1 cup chopped shallots1/2 cup molasses6 bacon strips, cooked and crushed1/4 cup packed brown sugar1 teaspoon mustard1/4 teaspoon pepperIn a large saucepan or Dutch oven, bring the beans, salt and 2 qt boiled for 2 minutes. Remove from heat; let stand for 1 hour. Drain the beans and discard Return the beans to the pan. Cover with the rest of the water; Simmer. Reduce heat; cover and simmer for 1-1/2 to 2 hours or until the beans are tender. Drain, reserving reserving In a baking dish 2-1/2 qt. oily, combine nuts, 1 cup liquid, onions, molasses, bacon, brown sugar, mustard and pepper. Cover and bake at 325° for 3 to 3-1/2 hours or until the beans are as thick as desired thickness, stirring occasionally. Add more ordered cooking liquid if needed. 3/4 cup: 154 calories, 2g fat (1g saturated fat), 2mg cholesterol, 269mg sodium, 29g carbohydrates (12g sugar, 7g fibre), 7g protein. Jonny Valiant/ Woman's Day Sweet, sticky and absolutely delicious, these nuts are a must for any potluck or family barbecue - and they couldn't be more easy to make. Simply combine the ingredients in a sturdy Dutch oven and simmer for hours. Advertising - Continue Reading Below Cal/ Serv: 183 Results: 12 Preparation Time: 0 hours 15 minutes Total Time: 8 hours 15 minutes 1 lb. small dried white beans (such as navy) 1 medium onion 1/2 c. dark brown sugar packed firmly 1/4 c. molasses 1/4 c. cider vinegar 2 tsp. Kosher salt dry mustard and pepper Shopping module this material is made and maintained by third parties, and imported into this page. You may be able to find more information about this and similar content on their website. In a large bowl or container, combine the beans and 8 cups of water. Cover and resing for at least 10 hours or overnight. Preheat the oven to 300°F. Drain the beans. In a 5- to 6-qt heavy Dutch oven, combine the beans, onions, brown sugar, cane drops, vinegar, mustard, 5 cups of water and 1/4 tsp of pepper. Cover and bake until the beans are very tender and the mixture is syrupy, 7 1/2 to 8 hours (add more water if the beans begin to dry out). Stir in 1/2 tsp salt before serving. 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