

BOSTON BAKED BEANS...WITH CANADIAN MAPLE!!

2 DOUBLE HANDFULS - NAVY BEANS
1/2 LB BACON (OR LEFTOVER HAM!)
1 CUP CHOPPED ONION

MIX TO TASTE:
3/4 C. KETCHUP
MONTREAL STEAK SPICE
(OR CRACKED PEPPER
& GARLIC POWDER & SALT)

WORCESTERSHIRE SAUCE (TBSF)
DRY MUSTARD, MAPLE SYRUP
-BE GENEROUS WITH THE MAPLE - 1/2 CUP? MORE?

* SOAK BEANS OVER NIGHT, SIMMER UNTIL BEANS TENDER (TAKES AWHILE)
DRAIN & KEEP LIQUID. FRY BACON UNTIL TRANSPARENT (WAVY-NOT CRUNCHY)
DRAIN FAT & CUT INTO PIECES. MIX BEANS, BACON & ONION. MIX TOGETHER
ALL OTHER INGREDIENTS & ONLY SALT TO TASTE. MIX INTO BEAN MIX. ADD
BEAN-WATER TO MAKE MIX "SOUPY". USING COVERED CASSEROLE, BAKE @ 350°
ONE HOUR, STIR, ADD BEAN LIQUID IF GETTING LOW. COOK UNCOVERED @ 325°,
STIR NOW & THEN, ADD MORE LIQUID UNTIL BEANS ARE TENDER - MAYBE
3 MORE HOURS. SERVE WITH CRUSTY ROLLS and ... YUMMMM!!

See you at the Reuben! *Glynn Johnston*

