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 (1 Tbsp.)
Dry Mustard, Maple Syrup
- BE GENEROUS WITH THE MAPLE - 1/2 CUP? MORE?

* SOAK BEANS OVER NIGHT, SIMMER UNTIL BEANS TENDER (TAKE A WHILE).
  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!  ~LYNN JOHNSTON~