

Boston Baked Beans

Serves 10 – 12 as a side dish

Ingredients

1 lb. (2 ½ cups) dried navy beans, picked through for stones
1 large yellow onion, thinly sliced
8 oz. salt pork or thick-sliced bacon, cut into 1x1/4 inch strips
½ cup robust unsulfured molasses
¼ cup packed dark brown sugar
¼ cup pure maple syrup
2 tbl. ground mustard
1 ½ tbl. Diamond Crystal or 1 tbl. Morton Kosher salt
2 tsp. freshly ground black pepper

Put the beans in a large bowl, add enough water to cover by about 2 inches, and refrigerate for 8 to 16 hours. (Or bring the beans and water to a boil in a large pot, remove from the heat, cover, and let sit for 30 minutes.) Drain and rinse the beans.

Position a rack in the center of the oven and heat the oven to 250°.

Spread the onion in an even layer on the bottom of a 5-quart Dutch oven or similar heavy-duty pot. Scatter the salt pork on top and then the beans.

In a large measuring cup, combine the molasses, brown sugar, maple syrup, mustard, salt, and pepper with 5 cups water. Gently pour over the beans.

Bring to a simmer over medium-high heat, then transfer to the oven and bake uncovered until the beans are fully tender, 4 to 6 hours – it's okay if they still look watery at this point. Let sit at room temperature for at least 30 minutes and up to 2 hours to thicken the liquid before serving. Serve, or cool and refrigerate in an airtight container for up to 1 week.

Credit: Chris Schlesinger