



Recipe card



NAME OF DISH

New England Maple Baked Beans

CATEGORY
Side dish

PREP TIME
1-1/2 hours

COOK TIME
1 hour

INGREDIENTS

- 1 pound dried great northern beans
- 1/2 pound thick-sliced bacon strips, chopped
- 2 large onions, chopped
- 3 garlic cloves, minced
- 2 cups ketchup
- 1-1/2 cups packed dark brown sugar
- 1/3 cup molasses
- 1/3 cup of our Pocono Mountain Original Maple Syrup
- 1/4 cup Worcestershire sauce
- 1/2 teaspoon salt
- 1/4 teaspoon coarsely ground pepper

Directions

1. Sort beans and rinse with cold water. Place beans in a Dutch oven; add enough water to cover by 2 in. Bring to a boil; boil for 2 minutes. Remove from the heat; cover and let stand for 1 hour or until beans are softened.
2. Drain and rinse beans, discarding liquid. Return beans to Dutch oven; add 6 cups water. Bring to a boil. Reduce heat; cover and simmer for 1 hour or until beans are almost tender.
3. In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels with a slotted spoon; drain, reserving 2 tablespoons drippings. Saute onions in drippings until tender. Add garlic; cook 1 minute longer. Stir in the ketchup, brown sugar, molasses, syrup, Worcestershire sauce, salt and pepper.
4. Drain beans, reserving cooking liquid; place in an ungreased 3-qt. baking dish. Stir in onion mixture and bacon. Cover and bake at 300° for 2-1/2 hours or until beans are tender and reach desired consistency, stirring every 30 minutes. Add reserved cooking liquid as needed.



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notes

Our twist on Taste of Home's recipe!

Try and swap our Original Syrup for our Bourbon Barreled Aged Syrup for an extra burst of flavor!

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