

Homemade Baked Beans

pressure canned



Two cans of Bush's baked beans are roughly \$5. For that same \$5 I was able to get 12 pints of homemade baked beans and they are so much better!

Ingredients

2 pounds bag dried Navy beans, rinsed and soaked overnight
6 cups ham or chicken broth (or 8 teaspoons Better Than Bouillon Ham Base + 8 cups water)
1 pound thick-cut bacon, sliced into bite-size pieces
1 large sweet or yellow onion, diced
1 tablespoon Worcestershire sauce
1 1/3 cup molasses
1 1/3 cup maple syrup
1 1/3 cup ketchup
1 1/3 cup barbecue sauce
1 1/3 cup dark brown sugar
1 small can tomato paste
4 tablespoon Dijon or yellow mustard
2 tablespoons liquid smoke
4 teaspoon ground mustard powder (optional)
1 teaspoon allspice or ground cinnamon (either is fine)

Instructions

In a large bowl, combine everything except for onion, bacon and broth. Set aside.
In a large stock pot, add bacon and cook until desired doneness (I do not cook mine super done because it will cook more when being processed). Add onion and cook until translucent.
When done, add broth and content of bowl and bring to a gentle boil.
Place the rinsed beans in hot sterilized jars until about 1/2 full. Add liquid to jars leave 1" headspace. Process under the correct pressure for your area. 90 minutes for Quarts, 75 minutes for pints.

Note: To keep it vegetarian, skip the bacon and just cook the onion in the butter. And use Better Than Bouillon Roasted Garlic or Vegetable base instead of Ham base.