



Yo' Mammy's Baked Beans

makes about 8 side servings

- 1 pound dried navy (or Great Northern) beans
- 2 slices bacon, roughly chopped
- 4 1/2 cups water
- 1 large yellow onion, finely chopped
- 1/2 cup maple syrup, grade B
- 2 tablespoons dark muscovado sugar
- 2 tablespoons unsulphured black molasses
- 2 tablespoons red miso
- 2 tablespoons ketchup (preferably homemade)
- 2 tablespoons soy sauce
- 2 tablespoons Sriracha (Asian red chile sauce)
- 2 teaspoons toasted sesame oil
- 1 tablespoon dry English mustard (Colman's)
- 1 teaspoon freshly ground black pepper
- 2 tablespoons cider vinegar
- 3-4 cups beef or chicken stock, optional

Pick over beans, discarding anything rejects, then rinse and drain. Soak in cold water to cover by 2 inches at least 8 hours or overnight.

Place oven rack in middle position and preheat to 350°.

Put beans and all remaining ingredients through pepper in an ovenproof 3-quart heavy pot with a lid. Stir to combine, cover pot and bake until beans are just tender, about 3 to 4 hours.

Reduce oven temperature to 325°F. Remove lid. Bake beans, stirring occasionally,

until most of liquid is absorbed but beans are still saucy, 1-2 hours or more, depending on tenderness of beans. Throughout both phases of cooking, check beans occasionally to make sure they still have some liquid; use stock or water to replenish. Remove from oven. Stir in cider vinegar, and taste for salt.