Aunt Myrls Baked Beans

Ingredients

- About 2 qts dry beans, soaked overnight
- 1/2 tsp baking soda
- 2 or 3 Tbsp molasses
- 1/2 dipper of water
- 1 tsp salt
- 1 small onion, cut up
- Pepper, to taste (a dash or two)
- 1 to 2 tsp prepared mustard
- Brown sugar, to sweeten more (optional)
- Water to cover

Instructions

1. Soak beans overnight in enough water to cover by about an inch (cold water).
2. Add 1/2 tsp baking soda and bring to a boil. Boil until when you test a few beans in a spoon and blow on them, the skins begin to crack or peel.
3. Pour off the water and put beans in pot.
4. In a qt dipper, mix together the molasses, water, salt, cut up small onion, pepper, and prepared mustard. Some use brown sugar to sweeten more.
5. Mix well and pour over beans. Add water to cover.
6. You will need to add more water a time or two during baking, because they will be too dry.
7. Bake at 350° for about 6 hours.
8. Watch the soda water - it might boil up and over if it boils too hard.

(Aunt Myrl's Baked Beans)

Soak over night what would be about 2 qts. Add water to about an inch over the ~~water~~ beans. (cold)

* add ½ tsp. soda bring to a boil, Boil until when you test a few beans in spoon, blow on them if the skins began to crack or peal Pour off - put in pot.

Dump the mixture in a qt dipper.

2 or 3 tblsp. molasses ½ dipper of water. 1 tsp salt - cut up small onions - pepper as you like it. Put a dash or two - one to two tsps. prepared mustard

some use brown sugar to sweeten more Stir well Pour over beans - add water to cover. You add more water - a time or two, because they will be dry.

Usually bake them about 2 hrs. 350°

* watch the soda water it might boil up and over if it boils to hard.

Orla and Dale always liked the taste of the beans, rather than the other spice. (She's to much.)

Now my dear I hope you can figure this out. So Frank must of liked them the way we did. ha. You know that Sandy never told me he liked those beans. ha.

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