



Winter Bash 2015 Recipe

Brown Beans (Mike and Marjorie Graham)

Ingredients

1.5 lbs (3.5 cups) dry navy beans
0.25 lb bacon
0.75 cup onion
0.75 cup brown sugar
1 tablespoon salt
2 tablespoons mustard
0.75 cup catsup
0.75 cup molasses
1 cup water
2 tablespoons HP sauce

Directions

1. Soak beans overnight and drain in the morning.
2. Place beans in pressure cooker and cover with 0.5 inch of water.
3. Cook beans in pressure cooker for 25 minutes (use right-front element on Med-Low after pressure is reached), turn off heat for 5 minutes to let cool, then slowly release pressure, and drain beans.
4. Cut bacon in small pieces, and add with chopped onions to slow cooker.
5. Combine remainder of ingredients in a large measuring cup and mix well.
6. Place softened beans on top of bacon and onions in slow cooker.
7. Pour remaining ingredients into slow cooker and mix well.
8. Cook on low heat for 8 hours (stirring occasionally).

Enjoy!