

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Baked Beans

Ingredients:

2 cups dry navy, (pea) beans, rinsed

7 cups hot water (soak)

6 cups hot water

1 teaspoon salt

2 Tablespoons butter

1 small onion

1/3 cup brown sugar

2 cups hot water (approximately)

Makes 8 servings - 14% calories from fat

Nutri Serving Size Servings Per	1/2 cup		cts
Amount Per Ser	rving		
Calories 23	0 Calc	ories fron	n Fat 35
		% Da	aily Value*
Total Fat 3.5g			5%
Saturated Fat 2g			10%
Trans Fat	0g		
Cholesterol 10mg 3%			
Sodium 320mg 13%			
Total Carbohydrate 40g 13%			
Dietary Fiber 13g 52%			
Sugars 6g			
	,		
Protein 12g			
Vitamin A 2%	6 • 1	Vitamin (C 2%
Calcium 10%	6 • I	ron 20%	,
*Percent Daily V: diet. Your daily v depending on yo	alues may be	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydrs Dietary Fiber	Less than Less than Less than Less than ate	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

Instructions:

To prepare beans for Quick Cook method using first 2 ingredients:

- 1. Rinse and sort beans in a large pot. Add 7 cups hot water to 2 cups of beans. Bring to a rapid boil; boil for 2 minutes. Remove from heat. Cover and let stand for 1 hour. Drain soak water and rinse beans.
- 2. In the same pot with drained and rinsed beans, add additional 6 cups water; salt, and butter. Cook slowly for one hour.
- 3. Chop onion and mix with the sugars. Stir into beans.
- 4. Put beans in baking dish adding enough hot water to cover beans. Cover dish and bake at 350° F for $1\frac{1}{2}$ to 2 hours.



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