

MAPLE BAKED BEANS

Active time: 15 min Start to finish: 4 1/2 hr

2 cups dried navy beans, picked over
7 oz salt pork (rinsed if crusted with salt) or thick-cut bacon, cut into 1/4-inch dice
1 cup chopped onion
2 teaspoons salt
1/2 teaspoon black pepper
3/4 cup maple syrup
1 teaspoon dry mustard
4 cups water

Quick-soak beans:

Cover beans with water by 2 inches in a 4-quart heavy pot and bring to a boil. Remove from heat and let stand, uncovered, 1 hour.

Preheat oven to 300°F.

Drain beans and put in a 3-quart wide shallow pot or flameproof baking dish along with remaining ingredients, stirring to combine. Bring to a boil on top of stove, then cover tightly and bake in middle of oven until beans are just tender, about 2 hours. Uncover and bake until most of liquid is absorbed and top is slightly crusty, 1 to 1 1/2 hours more.

Makes 8 servings.

Gourmet
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