



FRANKO'S FAVORITES

BAKED BEANS

Wash and pick over 2 cups white navy beans. Place beans, 5 cups hot water, 1 tsp. salt, 1 chopped onion, and ½ lb. bacon, cut in large pieces, in slow cooker. Mix well. Cover and cook on low heat overnight or until beans are tender. Drain liquid off beans, reserving liquid. Add ¼ cup brown sugar, ¼ cup molasses, 1 tsp. dry mustard and ¼ cup ketchup to beans. Mix well. Add reserved liquid as desired. Cover and cook for an additional 2 hours before serving.