

Baked Beans

Make authentic homemade baked beans from scratch! Sweet, savory beans slow-cooked with molasses, brown sugar, and spices. Perfect BBQ side dish.

15 min

PREP

3h

COOK

3h 15min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Ingredients

- 2 cup dry bean
- 1 onion
- 4 clove garlic
- 1 cup molasses
- 2 tbsp brown sugar
- 2 tbsp dijon mustard
- 1 tbsp Worcestershire sauce
- 1 tsp paprika
- 1 tsp salt
- 1 tsp black pepper
- 4 cup vegetable broth
- 2 bay leaf

Instructions

1 Prepare the beans

Rinse 2 cups dried navy beans under cold water, removing any stones or debris. Place beans in a large bowl and cover with 6 cups cold water. Soak for 8-12 hours or overnight at room temperature.

2 Preheat oven to 325°F (163°C). Drain and rinse the soaked beans thoroughly in a colander.

3 Build the flavor base

Heat a Dutch oven or heavy oven-safe pot over medium heat. Add 1 diced onion and cook for 8-10 minutes, stirring occasionally, until golden brown and softened.

- 4 Add 4 minced garlic cloves and cook for 1 minute, stirring constantly, until fragrant but not browned.
- 5 **Combine all ingredients**

Add the drained beans, 1 cup ketchup, 2 tablespoons molasses, 2 tablespoons brown sugar, 1 tablespoon mustard, 1 teaspoon Worcestershire sauce, 1 teaspoon paprika, 1 teaspoon salt, and 1 teaspoon black pepper to the pot. Stir to combine evenly.
- 6 Pour in 4 cups water and add 2 bay leaves. Stir well and bring to a simmer over medium-high heat, about 5-7 minutes.
- 7 **Bake the beans**

Cover the pot with a tight-fitting lid and transfer to the preheated oven. Bake for 2½ hours, checking every 45 minutes and adding hot water if the beans look dry.
- 8 Remove the lid and continue baking for 30 minutes more to thicken the sauce. The beans should be tender and the sauce should coat the back of a spoon.
- 9 **Finish and serve**

Remove from oven and discard bay leaves. Taste and adjust seasoning with salt and pepper as needed. Let rest for 10 minutes before serving to allow the sauce to thicken further.

Tips

Soak beans in salted water using 1 tablespoon of salt per quart of water to help soften the bean skins and reduce cooking time by up to 25%.

Test bean doneness by removing a few beans and pressing them gently with a fork - they should yield easily but not fall apart completely.

Add acidic ingredients like molasses and ketchup only after beans have softened, as acid can prevent proper softening during cooking.

Check liquid levels every 45 minutes during baking and add hot broth or water as needed to prevent beans from drying out or burning.

For deeper flavor, sauté the onions until golden brown before adding other ingredients - this caramelization adds natural sweetness and complexity.

Allow beans to rest for 15 minutes after baking to let the sauce thicken and flavors meld before serving.

Double the recipe and freeze half in portion-sized containers for quick weeknight meals or unexpected gatherings.

Taste and adjust seasoning during the final 30 minutes of cooking, as flavors concentrate during the long baking process.

