



# *granny fearing's kentucky baked beans*

## ingredients

21 ounce cans pork and beans  
1 large onions, finely chopped  
12-ounce bottle Heinz ketchup  
1 Tablespoon yellow mustard  
2½ cups packed light brown sugar  
1/8 cup molasses  
¼ Tablespoon Heinz sweet gherkin juice  
1 teaspoons apple cider vinegar  
1 pound smoked bacon, thickly sliced  
Salt and cracked black pepper to taste  
a wooden spoon



preheat oven to 350°F. combine pork and beans, onion, ketchup, mustard, brown sugar, molasses, gherkin juice, vinegar, salt and pepper to taste into a 2-quart casserole.

top with strips of bacon in a crisscross pattern. cover with aluminum foil. bake for 1¼ hours.

remove foil for last 30 minutes of baking. serve hot or cold.



And this is good old Boston, the home of the bean  
and the cod, where the Lowells talk only to Cabots,  
and the Cabots talk only to God.