

Long's Maple Syrup

100% Pure Canadian

MAPLE BAKED BEANS

INGREDIENTS

- 1 lb dry white pea beans (about 2 cups/500 ml)
- 1 cup Long's Maple Syrup
- ½ cup chili sauce
- 1 small onion, chopped
- 2 tsp salt
- 1 tsp dry mustard
- 3 slices bacon, cut into 1" pieces
- 2 cups boiling water

INSTRUCTIONS

1. Place beans in large saucepan, cover with water and bring to a boil.
2. Simmer for 2 minutes.
3. Remove from the heat and let stand, covered, for 1 hour. Drain.
4. In a small bowl, combine maple syrup, chili sauce, chopped onion, salt and mustard.
5. Place half the beans in a 2 quart (2 litre) casserole, top with diced bacon, then remaining beans.
6. Pour syrup mixture over beans.
7. Add boiling water.
8. Cover and bake at 300°F (150°C) for 6 to 7 hours, adding more water as needed to keep beans moist.

Makes 8 servings.