

Maple Baked Beans

1 lb (2 cups) dry beans (kidney, marfax, or king of the early varieties work well)

2 quarts water

1 large yellow onion cut in eighths

6 whole black peppercorns

$\frac{3}{4}$ cup True Mountain Maple Syrup

$\frac{1}{2}$ c. ketchup (we use homemade sweetened with maple syrup instead of white sugar)

1 t. kosher salt

1 T. grated fresh ginger (or dried/powdered)

5 oz. thick cut smoked bacon cubed (optional)

Soak beans overnight. Drain, rinse, drain.

Cook in a pressure cooker (just covered in water with a tablespoon of oil) until almost done.

Save bean water liquid.

Preheat oven to 225F

In a small saucepan whisk together maple syrup, ketchup, ginger, salt and $1 \frac{1}{2}$ cups of the bean cooking liquid. Bring to a boil then simmer 6 minutes.

Transfer beans to a medium sized Dutch oven or bean pot. Push half the bacon into the beans (optional). Pour maple syrup sauce over the beans. Place lid on top and bake 6-8 hours. Check occasionally. If beans are gooey add $\frac{1}{2}$ cup more of reserved bean cooking liquid.