

# Quebec-Style Baked Beans

## Ingredients

- 4 cups (1 litre) dry white beans or Navy beans (1 bag 907 g/ 2 lbs)
- Water, for soaking
- 6 cups (1.5 litres) cold water (for cooking)
- 1 cup (250 ml) maple syrup
- 1/2 cup (125 ml) ketchup
- 1/2 lb (225 g) streaky salted pork, rind removed and diced
- 2 onions, coarsely chopped
- 1 tablespoon (15 ml) Dijon mustard
- 1 teaspoon (5 ml) salt
- 1/2 teaspoon (2.5 ml) ground pepper

## Preparation

1. Place beans in large bowl. Cover with water and soak overnight at room temperature.
2. Add water, as needed, so that beans are always covered.
3. Boil beans for 1-1.5 hours, rinse and drain.
4. In a slow cooker, combine all ingredients. Cook for 8 to 9 hours on low, or about six hours on high. Adjust seasoning.

### **Note**

Beans will be better the next day, once they have absorbed all the liquid.