

SWEET BAKED GREAT NORTHERN BEANS

F EASY

Last Modified: NEVER

PREP: 12 Hrs

COOK: 1 Hr

OVEN: 350

MOM K'S - VEGETABLE

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Dry Great Northern Beans	Soaked
	OR		
2	48 Oz	Jars Great Northern Beans (Randall)	Drained
1	Tsp	Kosher Salt	
2 +/-	Cups	Whole Milk	To Cover
4	Slices	Thin Sliced Bacon	Quartered
1 1/4	Cups	Granulated Sugar	

PREPARATION	
FACTOID	Chris actually had a copy of the Recipe. Hoo Haa!!!!!! Leftovers are GREAT served cold on a Bean Sandwich with a thick slab of Bermuda Onion or they even microwave reheat quite nicely.
TOOLS	1) Large Stock Pot & Lid 2) 9" x 13" Ceramic OR Glass Baking Dish 3) Colander
CAUTION	REMEMBER! These ARE Dried Beans. They are toxic with a naturally occurring insecticide (Phytohemagglutinin, or PHA), unless they are soaked in Water for 5 hours and boiled for 5 minutes. See: Ron's Gold Plated Cooking Factoids under Dried Beans for additional information.
OPTION	You may optionally substitute glass jars of Randall Great Northern Beans for a MUCH faster recipe. Drain off the liquid or the finished Bean dish will be too runny.
1	Wash and sort the Dried Beans. Place them in the stock pot and cover them with plus 4 inches of water extra and soak them overnight.
2	Stir the soaked Beans and discard any that are floating.
3	Drain off and discard the soaking water which should now contain most of the insecticide. Rinse thoroughly and cover with fresh water. Bring to a boil over medium heat and allow to boil for 10 minutes. Lower the heat to a simmer and cook the Beans until soft, but NOT to the point where they are falling apart, about 20 minutes more.
4	Preheat the oven to 350 degrees. Drain the Beans and spread them evenly in the baking dish. Cover them completely with Milk. Sprinkle the top with the Sugar and lay the Bacon Slices on top. Bake until the Milk has thickened up, about 30 minutes.
5	Serve while hot.

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