

VITTORIOS HONEY BAKED BEANS

Ingredients:

- 8 c. dry white beans
- 2 c. Vittorios Honey Garlic Sauce
- 2 c. ketchup
- 1 c. medium chopped onion
- ½ c. bacon, diced
- 2 tsp. baking soda

To Prepare:

Soak beans overnight in water.

In the morning, drain beans, add fresh water and baking soda. Simmer until tender. Drain, reserving water for later use.

In a baking pan, mix all remaining ingredients and 4 c. of reserved water.

Bake covered at 250°F for 3-4 hours, adding more water if necessary.

Cooks to 14 cups by volume.

