

Boston Baked Beans

Baked from Scratch, Without Any Baking

This, my favorite recipe for Boston “Baked” Beans, is actually an amalgamation of the traditional version (with a heavy molasses flavor) and the more modern versions (with ketchup) that it has evolved into over the years.

Prep Time: 30 min

Cook Time: 20 min

Temperature: High

Serves: 6–8

SHOPPING LIST

2 cups small navy (white) beans (dry)

6 strips thick-cut bacon, diced

1 large yellow onion, diced

3 cups water

1 tablespoon olive oil

1/2 teaspoon dry mustard

1/8 teaspoon ground cloves

1/4 teaspoon pepper

1/3 cup ketchup

1/3 cup molasses

1/3 cup light brown sugar

3 tablespoons yellow mustard

Soak navy beans for 30 minutes as you prep the remaining ingredients. Drain and rinse the soaked beans.

With the cooker’s lid off, heat bacon and onion on HIGH or “brown,” until bacon is nearly crisp, about 5 minutes.

Add the soaked beans, water, olive oil, dry mustard, ground cloves, and pepper, and securely lock the pressure cooker’s lid. Set for 20 minutes on HIGH.

Let the pressure release naturally for 10 minutes before performing a quick release for any remaining pressure.

Set the cooker to HIGH or “brown,” and stir in remaining ingredients. Let simmer 5 minutes, adding water if the sauce is too thick to stir.

MAKE IT FASTER

You can make this without presoaking the beans for 30 minutes simply by adding 5 minutes to the cooking time in step 3.