



Best Instant Pot Baked Beans - No Soaking

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Instant Pot Baked Beans are so easy to make, no need to soak them at all! Enjoy homemade perfect baked beans from scratch in just over one hour.

Course	Side Dish
Cuisine	American
Keyword	Pressure Cooker Baked Beans
Prep Time	10 minutes
Cook Time	1 hour 20 minutes
Total Time	1 hour 30 minutes

Servings	8 servings
Calories	345 kcal
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Ingredients

Bacon:

- 10 slices bacon
- 1 tablespoon brown sugar optional
- 2 tablespoons maple syrup optional

Cook Dry Beans:

- 1 lb. pinto beans dry*
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground black pepper
- 8 cups water or broth of choice

Baked Beans:

- 1 medium sweet onion diced
- 1 tablespoon minced garlic
- 1/2 cup brown sugar use less if you want to reduce sugar
- 2 tablespoons tomato paste
- 1 tablespoon liquid smoke
- 1 tablespoon Worcestershire sauce
- 2 tablespoons Molasses
- 3/4 cup barbecue sauce

1 can (4 oz) diced green chiles, optional
1 teaspoon smoked paprika
1 teaspoon cinnamon
1 teaspoon ground mustard
1/2 teaspoon red pepper flakes
1 cup water

Instructions

Cook Bacon:

1. You can use pre-cooked bacon or you can brown it in the Instant Pot before adding the cooked beans. I prefer the oven method, here are the steps.
2. Preheat oven to 400°F. Arrange a rack in the lower third of the oven.
3. Line 1 baking sheet with aluminum foil. Lay the bacon onto a baking sheet in a single layer.
4. Sprinkle a little brown sugar over the bacon or drizzle a little maple syrup.
5. Bake until the bacon is deep golden-brown and crispy, 15 to 20 minutes. Begin checking around 12 minutes to monitor how quickly the bacon is cooking.
6. Remove from oven and set aside. When cooled chop into 1 inch pieces.

Cook Dry Beans:

1. Add dry beans, salt pepper and 8 cups of liquid to the Instant Pot. Cover and make sure the valve points to Sealed. Cook on High Pressure for 25 minutes followed by a 20-25 minutes Natural Pressure Release.
2. Release manually the remaining pressure and carefully remove the lid.
3. Rinse the beans under cold water and drain.
4. Clean the pot and return it to the Instant Pot.

Make Baked Beans:

1. Add the cooked beans to the Instant Pot with the rest of the ingredients. Gently stir to combine. Cover with the lid and make sure the valve points to Sealed.
2. Cook on High Pressure for 10 minutes followed by a 10 minutes Natural Pressure Release.
3. Release manually the remaining pressure and carefully remove the lid.
4. Stir in the chopped cooked bacon.
5. If you would like to reduce the liquid even more, you can select Sauté and cook the beans with the lid off on Sauté mode for 15 minutes, or until the liquid is reduced. You can also mix 1

tablespoon of cornstarch with 1 tablespoon of water and add the mixture to the beans to thicken the sauce.

6. Serve with extra bacon on top and fresh chopped parsley if desired.

Recipe Notes

You can use canned beans, 3 cans (15.5 ounces each) of either northern, pinto or kidney beans. Also, you can use a combo of these. If using canned beans, skip the instructions for Cooking Dry Beans and jump to Make Baked Beans.

Nutrition Facts	
Best Instant Pot Baked Beans - No Soaking	
Amount Per Serving (0 g)	
Calories 345	Calories from Fat 99
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% Daily Value*	
Total Fat 11g	17%
Saturated Fat 3g	15%
Cholesterol 18mg	6%
Sodium 688mg	29%
Potassium 626mg	18%
Total Carbohydrates 52g	17%
Dietary Fiber 6g	24%
Sugars 32g	
Protein 9g	18%
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Vitamin A	7%
Vitamin C	8.3%
Calcium	9.5%
Iron	14.4%
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* Percent Daily Values are based on a 2000 calorie diet.	