

# Mohawk Baked Beans

*Swick*

Makes 6 | Active Time: 10 minutes | Total Time: 48 hours

## Step 1: Making the Dish

- 2 pounds dried cranberry beans
- 1 large onion, diced
- 1/4 cup darkest maple syrup
- 2 teaspoons tomato paste
- 2 tablespoons yellow mustard
- Salt
- Freshly ground black pepper

Place the beans in a large pot and cover them with cold water. Soak them overnight. Drain and rinse the beans.

Put the beans in a Dutch oven or oven-safe pot and cover them with water. Bring them to a boil over medium-high heat, then reduce the heat to low and simmer for 1 to 1 1/2 hours, until the beans are al dente.

Once the beans are al dente, add the onion, maple syrup, tomato paste, and mustard. Put them in the oven and set the oven to 225°F (105°C). Let the beans cook 8 hours or overnight, checking occasionally and adding water if needed. Season with salt and pepper to taste.

Serve hot.