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BAKED BEANS

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Make the batch as big as you want. For each 1 pound of dry Northern beans (or your favorite beans) add:

1 big onion, diced

1 can tomato soup

1 C. brown sugar

Salt and pepper to taste

Bacon, ham or sausage as desired

Soak dry beans over night in water. Drain in morning and cover with fresh water. Boil until soft skins, about 20 to 30 minutes. Drain water off but save it. (Con't)

Baked Beans Con't:

Mix in onions, brown sugar, soup, salt, pepper and meat. Add about 1/2 C. of bean water saved for each pound of dry beans used. Bake at 250 to 300 degrees for 6 to 8 hours. Add more fluid as needed. Can also cook in slow cooker at medium setting for same amount of time.