

Slow Cooker Baked Beans

Ingredients

1 pound dried navy beans

Cooking spray

6 strips of chopped uncooked bacon

1/2 cup of packed light brown sugar

1/2 cup of ketchup

1/2 cup of molasses

2 tablespoons of dried mustard

1 teaspoon of smoked paprika

1/2 teaspoon of freshly ground black pepper

1/8 teaspoon of ground cloves

1 tablespoon of worcestershire sauce

Directions

Soak beans in 3 quarts cold water 8 hours or overnight. Drain and rinse.

Lightly grease a 6-quart slow cooker. Place beans and half of bacon in prepared slow cooker. Stir together brown sugar, ketchup, molasses, mustard, paprika, pepper, cloves, Worcestershire, onion, and 2 cups water in a bowl. Pour over beans. Top with remaining bacon.

Cover and cook on low until beans are tender and liquid has thickened, 8 to 10 hours. Season with salt.