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**Vegetarian Boston Baked Beans**

***Ingredients:***

* 2 lbs Navy Beans
* ⅔ c Molasses
* ½ c Turbinado or Organic Cane Sugar
* 3 Garlic Cloves (minced)
* 1 T Smoked Paprika
* 1 T Turmeric
* ¼ c Lemon Juice
* 1 T Homemade Worcestershire Sauce
* 2 T Vegetable or Olive Oil
* 1 t Hickory Smoke
* 2 t Sea Salt
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* 1 Pinch of Cloves
* 2 Onions (large and sliced)
* 1 Green Bell Pepper (med and sliced)
* 2 Bay Leaves

***Directions:***

1. Soak beans overnight, then place soaked beans in saucepan and cover with 2 inches of water and add 1 tablespoon of salt. Bring to a boil and reduce heat, then simmer until nearly tender about 30 minutes to 1 hour. Then drain beans, but don’t discard the cooking water.
2. Heat oven to 300°.
3. Combine molasses, sugar, garlic, paprika, lemon juice, Worcestershire, cloves, oil, salt and pepper in a large bowl. Then place ⅓ of beans in a large Dutch oven and cover with half the onions. Repeat, then top with the remaining ⅓ of beans. Tuck the bay leaves into pot, then pour on the sauce and now add the cooking water and cover generously.
4. Cover and bake for 4 hours or until done, check occasionally to make sure beans aren’t drying out, if needed add hot water.
5. After 4 hours or less of cooking, stir and taste and add additional salt if needed and bake uncovered for an additional 45 minutes to 1 hour, looking for thickened sauce and crust on top. Remove bay leaves and serve.