



HELA BAKED BEANS

- 1 LB DRY GREAT NORTHERN BEANS PREPARED
(OR 4 CANS, DRAINED)
- 1 LB PORK LOIN CUT TO 1/2" CUBES
- 1 C KETCHUP
- 1/2 C HELA MILD SAUCE
- 3 T MUSTARD
- 1/2 C BROWN SUGAR
- 1/2 MEDIUM SWEET ONION CHOPPED
- 1/2 C WATER OR VEGGIE BROTH
- 2 CLOVES MINCED GARLIC
- FRESH GROUND PEPPER AS DESIRED

MIX INGREDIENTS IN GLASS BAKING DISH, COVER WITH FOIL AND BAKE 2.5 - 3 HOURS @ 300F. (CHECK AT 1.5 HOURS AND ADD ADDITIONAL WATER OR BROTH IF NEEDED TO PREVENT DRYING)
KEEP COVERED AND ALLOW TO REST 30 MIN BEFORE SERVING.



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