**Hazel’s Baked Beans**

**Ingredients:**

* **2 lbs. of Food Lion Great Northern Beans**
* **2 cups of Food Lion Dark Brown Sugar**
* **¼ cup + a little of Brer Rabbit Full Flavor Molasses unsulphured**
* **2 tsp. of salt**
* **¼ tsp. of pepper**
* **½ lb. of Oscar Mayer Naturally Hardwood Smoked Bacon**

**Directions:**

1. **Put the beans into a Dutch oven, and cover them with about 2 inches of water. Soak the beans 4 to 5 hours or overnight.**
2. **Bring to a boil, and boil for 5 minutes.**
3. **Drain, and rinse the beans.**
4. **Put all of the ingredients into a Dutch oven.**
5. **Add enough water so it is level with the top of the beans, and cover with a lid.**
6. **Preheat oven to 300o.**
7. **Bake for 5 hours.**
8. **Remove the lid from the Dutch oven, and bake for 1 more hour.**
9. **Enjoy**