

[SLOW COOKER RECIPES BAKED BEANS](#)



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Meet your new favorite summer party recipe: slow cooker baked beans. Long loved for their sweet, tangy flavor and tender, creamy texture, baked beans for backyard barbecues and summer cook outs used to mean heating up the whole house to slowly cook the dried beans for hours upon hours.

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Slow Cooker Boston Baked Beans Don't Sweat The Recipe

Slow Cooker Boston Baked Beans. How to make slow cooker Boston Baked Beans using Canned Beans. Simply dice the thick cut bacon into small pieces, chop the onion. Place the rinsed, drained beans into the slow cooker crock, top with the onions and bacon.

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Slow Cooker Boston Baked Beans Recipe Food Folks and Fun

Cook s Note Slow Cooker Boston Baked Beans Recipe You can double this baked beans recipe, just make sure you use a large slow cooker with a capacity of at least 6.5 quarts . The maple syrup is completely optional in this recipe.

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Slow Cooked Boston Baked Beans Simply Recipes

4 Slow cook until beans are tender: Cover and cook in a slow-cooker on the low setting for 8 hours (or in a 250 F oven), until the beans are tender. Check the water level a few hours in, and if the beans need more water, add some.

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Slow Cooker Baked Beans A Homemade Baked Beans Recipe

Slow Cooker Baked Beans is made with 4 types of beans simmered with brown sugar, bacon, and more! An Easy Baked Bean recipe the whole family will love. Aw, beans.

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Slow Cooker Baked Beans Recipe Allrecipes com

Drain beans and place them in a slow cooker. Add the ham hocks, onion, brown sugar, maple syrup, salt and water. Mix well, cover and cook on high setting for 4 to 5 hours, stirring occasionally.

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