

## Gerry Cordes' Bean Recipe

1 Jar (48 oz.) cooked great Northern beans (white navy beans)  
1 & 1/2 lbs. lean bacon cut into 1 inch cubes (easier to cut if it's slightly frozen. I use my food scissors.)  
1/2 tsp. salt  
1 Bottle (14 oz.) catsup  
3 T. prepared mustard  
1 & 1/2 C. packed brown sugar  
1/4 large sweet onion, chopped  
Combine all ingredients mixing gently but well.  
Place in a bean pot, casserole dish or crock pot. (I use the crock pot)  
Bake at 300 degrees uncovered for 5 – 6 hours covering the last hour.  
OR heat on low in slow cooker (covered) over night.

\*I place all the ingredients in my crock pot on set on low for 5 hours uncovered. I cook one more hour with the cover on. Totaling 6 hours. I also cook some of the bacon a little ahead to remove some of the fat.