



HOLLY'S AUNT ANNA'S GREAT NORTHERN BEAN SIDE DISH

1 lb. dry great northern beans
3-4 slices salt pork
1 c. sugar
Water

Sort & rinse beans, place in large pot and cover generously with water. Soak overnight. Drain water, then add enough fresh water to cover beans (approx. 5-6 cups).

Add salt pork.

Cook at a low simmer until beans are soft .

Remove from heat.

At this point, there should be enough water to cover or almost cover the beans.

If excess water, then drain to appropriate level and add sugar.

Transfer to a baking pan and bake uncovered @ 350 degrees until top just starts to brown.

Caution: do not over cook, as beans will get hard.

Enjoy!

Add this simple side dish to any meal -the recipe is from Vermont but is Florida tested!

Top with caviar. Water crackers go well with this.