



IP Baked Beans

Makes 10 Servings

1 Lb Dry Pinto Beans
1/2 Tsp Salt
6 Cups Water
8 Oz Bacon
2 Tbsp Canola Oil
1 Onion, Diced
1 Cup Molasses
1 Cup Ketchup
1/2 Cup Dark Brown Sugar
1 1/2 Tbsp Louisiana Red Beans & Rice

Preparation:

Rinse your beans and pick out anything that doesn't belong.

Add rinsed beans into Instant Pot and add water and salt. Pressure cook on the standard setting for 60 minutes (this is 60 minutes plus the time to come to pressure and the time to release pressure, about an hour and a half....) When times beeps let the IP naturally release.

When done, drain beans in a colander and set aside.

Add oil to IP and set to SAUTE. Add the bacon and the onion and sauté till soft.

While bacon and onion are cooking, mix the sauce. Combine molasses, ketchup, sugar and Louisiana Red Beans & Rice blend and mix to combine.

When bacon/onion mixture is ready add the beans and sauce. Stir gently. Replace lid and set IP to Pressure Cook an additional 30 minutes with a natural release.

The result is an amazingly rich and flavor baked beans... My family loves them I hope your will too!