

# Pork and Beans



1/2 cup small-dice slab bacon, thick-cut bacon slices, salt pork, or pancetta (about 3 ounces)  
1/2 medium yellow onion, finely chopped  
1/2 cup tomato sauce  
1/3 cup molasses  
3 tablespoons apple cider vinegar  
1 1/2 teaspoons dry mustard  
1 teaspoon Worcestershire sauce  
1/4 teaspoon freshly ground black pepper  
3 (15-ounce) cans navy or cannellini beans (do not drain)  
Kosher salt

- 1 Place the bacon in a 12-inch cast iron skillet over medium heat and cook, stirring occasionally, until the fat begins to render out, about 5 minutes. Add the onion and cook, stirring occasionally, until tender, 8 to 10 minutes.
- 2 Add the tomato sauce, molasses, vinegar, mustard, Worcestershire, and pepper. Stir to combine and bring to a simmer. Add the beans and all the canning liquid and bring to a simmer. Cook, stirring occasionally, until the flavors meld and the sauce thickens, 15 to 20 minutes. Taste and season with salt as needed.

**Pair with: Mac, Maple, Hopped Honey Oak**