
Peta Mathias's

Home-Made Baked Beans



Serves 8-10



Image: Julie Le Clerc

INGREDIENTS

White haricot beans 500g, soaked overnight

Extra virgin olive oil 2 tablespoons

Bacon in one piece 300g

Cloves garlic 4, chopped

Small onions 2, chopped

White wine ¼ cup

Diced tomatoes 3 x 400g cans

Brown sugar 2 tablespoons

Molasses 2 tablespoons

Dijon mustard 1 tablespoons

Bay leaves 2

Sea salt 1 teaspoon

Freshly ground black pepper 1 teaspoon

Fresh basil ½ cup, chopped

Fresh flat leaf parsley ½ cup, chopped

METHOD

1. Rinse beans and boil until almost tender (approx 30 mins).
2. Heat oil in large, heavy based pot, add bacon piece, onions and garlic and sauté till golden.
3. Add wine, tomatoes, brown sugar, molasses, mustard, bay leaves, salt & pepper. Cook for 30 mins on medium-low heat, stirring from time to time.
4. Add beans to sauce. Cook a further 30 mins, stirring occasionally. Remove from heat, add chopped basil and parsley and salt if necessary.

To serve

Slice bacon up and serve warm with beans.