

Homemade Crock Pot Baked Beans

Yield: 15 min
Total Time: 100 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-corn-pudding-recipe-molasses>

Ingredients:

- 2 pounds great northern beans bag dry, rinsed
- 58 ounces tomato sauce
- 8 cups water filling each empty tomato sauce can with water is equivalent
- 1/2 cup brown sugar
- 1/2 cup molasses
- 2 tablespoons dry mustard
- 2 tablespoons apple cider vinegar
- 1 tablespoon onion powder
- 1 tablespoon salt
- 6 ears corn on cob, husk removed
- 1 tablespoon light mayo
- 1/4 cup shredded cheddar cheese
- 1/4 cup bacon bits
- 1 tablespoon butter
- 1 whole lime cut in half
- 1/4 cup chives chopped
- salt
- 1/4 cup pesto
- 1/4 cup Parmesan cheese
- salt

Nutrition:

1. Calories: 260 calories
2. Carbohydrate: 43 grams
3. Cholesterol: 10 milligrams
4. Fat: 6 grams
5. Fiber: 8 grams

6. Protein: 9 grams
 7. SaturatedFat: 2.5 grams
 8. Sodium: 1120 milligrams
 9. Sugar: 21 grams
-

Thank you for visiting our website. Hope you enjoy Homemade Crock Pot Baked Beans above. You can see more 17 indian corn pudding recipe molasses Taste the magic today! to get more great cooking ideas.