

SAUCY GINGERY BEAN BAKE

2 (31-OZ.) CANS PORK & BEANS WITH TOMATO SAUCE
¾ CUPS GINGERSNAPS, FINELY CRUSHED (10 COOKIES)
¾ CUP KETCHUP
¼ CUP WATER
¼ CUP MOLASSES
1 TBS DRIED ONION, MINCED

IN A 3 ½, 4, 5, OR 6- QUART CROCKERY COOKER, COMBINE PORK & BEANS, GINGERSNAPS, KETCHUP, WATER, MOLASSES, & ONIONS. MIX WELL. COVER; COOK ON LOW HEAT SETTING FOR 5 TO 6 HOURS OR ON HIGH HEAT SETTING FOR 2 ½ TO 3 HOURS. MAKES 10 TO 12 SERVINGS

FOR 1-QUART CROCKERY COOKER; USE 1 28OZ. CAN PORK & BEANS WITH TOMATO SAUCE, 1/3 CUP FINELY CRUSHED GINGERSNAPS, 1/3 CUP KETCHUP, 2 tsp WATER, 2 TBS MOLASSES, AND 1 ½ tsp MINCED DRIED ONIONS. PREPARE AS ABOVE. COOK FOR 2 ½ TO 3 HOURS.