Baked Beans with Winter Savory

Ingredients

1 ½ pounds dry cannellini beans or small white beans

1 bay leaf

1 large onion, chopped

1 14-ounce can plum tomatoes

⅓ cup molasses

¼ cup olive oil

4 garlic cloves, minced

2 teaspoons fresh winter savory, minced, or 1 teaspoon dried

1 teaspoon ground mustard seed

1 teaspoon salt

⅛ teaspoon cayenne pepper

Several grinds of black pepper

Instructions

Soak beans overnight in two quarts cold water. Drain and rinse beans, removing those that are excessively soft or discolored. Place in a pot with the bay leaf and cover with one inch of water. Boil, reduce heat, cover and simmer for 30 to 45 minutes. Drain beans and reserve the stock. Mix with onion, molasses, olive oil, garlic, savory, mustard seed, salt, cayenne and black pepper. Stir in one cup bean stock.

Preheat oven to 250˚F. Put beans in oiled 2-quart pot. Cover and bake for three hours. Reduce heat to 200˚F and bake two hours longer. After the first two hours, stir beans once an hour. Add remaining bean stock, ½ cup at a time, if the beans become dry. After four hours cooking time, season to taste. Serve beans hot from the pot.

Serves 8 to 10