

# Sides

*HOPE Begins with a box*

## Basic Mashed Potatoes

Serves 4



### **Ingredients:**

2 pounds      Baking potatoes, peeled & quartered  
2 Tbs          Butter  
1 Cup          Milk  
Salt & Pepper to taste

### **Directions:**

1. Bring a pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes, drain.
2. In a small saucepan heat butter and milk over low heat until butter is melted. Using a potato masher or electric beater, slowly blend milk mixture into potatoes until smooth and creamy. Season with salt and pepper to taste.

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## Baked Beans

Serves 4



### **Ingredients:**

1 Tbs	Yellow Mustard
2 Tbs	Brown Sugar
1 1/3 Cups	Dried Beans
1/4 Cup	Chopped Onion
1/2 Cup	Ketchup
1 Tbs	Apple Cider Vinegar
1/2 Cup	Water
3 Tbs	Bacon Bits
2 Tbs	Salt

### **Directions:**

1. Place dried beans in a container that can be fitted with a lid. Pour fresh water over beans until the water is at least 1 inch above beans. Seal container shut. Soak beans for 8-12 hours.
2. After soaking, drain beans. Add soaked beans to a large stock pan. Cover beans by 1 inch with fresh cold water.
3. Bring water to a rapid boil and reduce to a simmer. Simmer for 1 hour. Drain cooked beans well. Note: Instead of soaking beans overnight and simmering, you can speed up the process and cook dried beans right in the Instant Pot, no soaking required.
4. Preheat oven to 300 degrees.
5. Heat a large skillet over medium-high heat.
6. Mix ketchup, brown sugar, mustard, vinegar, water, and salt together. Add in bacon and onions and cooked beans and gently stir to combine.
7. Pour bean mixture into a 2-quart oven-safe dish. Beans should be submerged in liquid and mixture should be relatively loose. If there does not seem to be enough liquid in the baking dish, add up to 1/2 cup additional water or juice. Cover pan with foil or oven-safe lid.
8. Bake covered for 2 hours. Uncover and bake for another 30-40 minutes, until thickened.