British Baked Beans

Amount A lot
Time 3+ hours

Ingredients

- 1 bag dry beans
- 2 tbsp oil
- 1 onion, diced
- 2 gloves crushed garlic
- 5 cups crushed tomatoes
- 2 cloves
- 4 tbsp worcester sauce
- 1/2 cup sugar (to taste)
- 1 tsp salt (to taste)
- dash of chili powder (optional)

Steps

1. Soak dry beans in water overnight.
2. Rinse beans. Cook until tender (1-2 hours). Set aside.
3. Cook onion. Add garlic and spices.
4. Add all sauce ingredients. Simmer for 10-20min.
5. Add beans back in. Simmer a bit more.
6. Adjust seasoning as needed. Eat and enjoy!

Notes

Serve with a full English breakfast!

Can be extra tasty the next day after the beans absorb the flavors better.