

Vegetarian Baked Beans

4 cups cooked navy beans (2 cups dry)
1 Tbsp. extra-virgin olive oil
2 onions, chopped
1 clove garlic, finely chopped
¼ cup red wine vinegar
2 Tbsp. maple syrup or succanat
1/3 cup blackstrap molasses
1 ½ cups pureed plum tomatoes
1 – 28oz can chopped tomatoes
1 bottle non-alcoholic beer
½ tsp. dried sage
1-3” piece of Wakame
2 tsp. Celtic sea salt
1 Tbsp. Dijon mustard

Heat olive oil in large skillet over medium heat. Add onions. Cook 2 minutes. Add garlic. Cook gently about 3 more minutes. Add vinegar, maple syrup, molasses, pureed tomatoes, plum tomatoes, beer, sage, mustard, Wakame and salt. Bring to a boil. Reduce heat and simmer 5 minutes. Stir in beans. Transfer mixture to a casserole dish. Bake in preheated 350 degree oven for 2 hours, stirring occasionally. Remove cover for last 20 minutes.