

Old Settler's Baked Beans

From the kitchen of
Jennifer Whitson

Ingredients

½ lb. bacon
1 onion, coarsely
chopped
1 lb. ground beef
1 – 15oz. can red kidney
beans, drained
1 – 15oz. can pork and
beans
1 – 15oz. can butter
beans, drained
¼ cup firmly packed light
brown sugar
¼ cup sugar
¼ cup catsup
¼ cup barbecue sauce
2 tbsp. prepared
mustard
2 tbsp. molasses
1 tsp. Salt
½ tsp. pepper
½ tsp. chili powder

Instructions

1. Preheat oven to 350°.
2. Fry bacon in medium-sized skillet, until crisp.
3. Remove from pan and drain.
4. Sauté onion in bacon drippings.
5. Remove from pan and drain.
6. Brown ground beef and drain well.
7. In a large bowl, combine all ingredients and stir well.
8. Turn mixed ingredients into a lightly greased, 4 quart baking dish.
9. Cover and bake for 1 hour.

Serves: 6-8

