



Old Settler's Baked Beans aka Cowboy Baked Beans

These baked beans are always a crowd pleaser. I almost always double or triple the recipe for a crowd and it's never a problem. You can also use different meat, depending on what's local and available. One time I made them for friends in New Orleans and used Tasso ham which gave the beans a real kick! Remember, most recipes are just a guide to success!

Ingredients:

- 1 lb Ground Beef
- ½ lb Bacon – cut into bite size pieces
- 1 Large sweet onion – chopped into bite size pieces
- 2 Cloves Garlic minced (use more or less, depending on your taste)
- 1 28 oz. can Baked Beans (I prefer to use Bush's Best Original Recipe)
- 1 15.5 oz. can Red Kidney Beans
- 1 15.5 oz. can Butter Beans
- 1/3 cup Brown Sugar
- ¼ cup White Sugar
- ¼ cup Catsup
- ½ tsp Dried Mustard
- 2 tbs Molasses
- 1 tsp Parsley

Directions:

1. Decide on the vessel you plan to cook your beans in and set aside. I prefer to use an oven safe heavy Dutch Oven or a large Crockpot.
2. Brown the ground beef. Once browned, drain off the fat and transfer the browned meat to the pot you are using to cook the beans in. Repeat above steps with the bacon.
3. Sauté the onion until translucent in olive oil (okay, a little bacon grease would be good as well) adding a little salt to make the onions sweat then some freshly ground black pepper. When almost finished (about 4–5 min) move the onion to one side of the pan and add the garlic and sauté until fragrant (about 1 min) then combine with the onion. Transfer the onion and garlic to the meat mixture in your pot.
4. Open, drain and rinse the Kidney & Butter beans and add them to the pot.
5. Open the baked beans and pour off much of the sauce and then add them to the pot.
6. In a small mixing bowl, combine the brown sugar, white sugar, catsup, dried mustard and molasses, mixing thoroughly. Once fully combined, add to the bean mixture in the pot.
7. Now gently mix together all the ingredients in the pot, while incorporating the fresh parsley.
8. Bake at 350° for one hour then reduce to 250° for an additional two hours, or in a crockpot for several hours.