



Old Settler Beans *(Adapted from Jackson Hole Cooks)*

3/4 pound lean ground beef
6 slices bacon, finely chopped
1 large onion, chopped
1 - 16 ounce can pork and beans
1 can kidney beans, drained and rinsed
1 can pinto (red) beans, drained and rinsed
1/3 cup brown sugar
1/3 cup granulated sugar
1/2 cup barbecue sauce
1/4 cup ketchup
1 teaspoon chili powder
1 tablespoon Dijon mustard

Preheat oven to 350. Heat a large Dutch oven over medium high heat and add chopped bacon. Cook until bacon is starting to crisp and has released some fat into the pot. Add ground beef and cook crumbling until no longer pink. Add onion and continue cooking, stirring occasionally until onion has softened. Add pork and beans, drained and rinsed kidney and pinto beans. Stir in sugars, barbecue sauce, ketchup, chili powder and Dijon. Cover pot and bake for 1 hour. Serves 4 as a main course or 8 as a side dish.