

Cowboy Beans

2 pound lean ground beef, venison sausage (because that's what I had)
1lb. bacon, cut into small pieces
1 onion, diced
1 green pepper, diced
1/2 c ketchup
1/2 c barbecue sauce
1/2 c granulated sugar
1/2 c brown sugar
1/2 c Buck Wheat Honey, sorghum or other molasses
2 tbs chili powder
2 tsp salt
2 tsp pepper
1/4 c mustard
2 heaping tbs instant espresso
2 can (approx. 16 ounces) pork 'n beans
2 can (approx. 16 ounces) butter beans, navy beans, drained (I had to substitute since my store didn't have any)
2 can (approx. 16 ounces) kidney beans, drained
2 can (approx. 16 ounces) pinto beans, drained

Preheat oven to 350° F.

Brown ground meat in a large dutch oven or other heavy pot over med high heat, breaking it up and stirring as it cooks. Drain and set aside. While the meat is cooking, chop your onion, green peppers and bacon. While the meat is cooking, chop your onion, green peppers and bacon.

Cook the bacon and drain all but 2 tbs of fat. Add the onion and green pepper until tender. Open all the cans of beans, drain and rinse. Add the beans to the bacon, onion, green pepper mixture.
Next add all the remaining ingredients. Stir well. Pop it in the oven for 1 hour.

Ring the dinner bell and tell your cowboys to saddle up to the table because there are some good eats!