

KILLER BEANS

(serves 15-20)

Scouting Magazine, May-June, 2013

H. Kent Rappleye, past president "Int'l Dutch Oven Society"

INGREDIENTS:

- 1 lb. peppered bacon (regular bacon or pork shoulder trimming OK too)
- 1 green bell pepper (diced)
- 1 red bell pepper (diced)
- 1 yellow bell pepper (diced)
- 1 medium onion (diced)
- 64 oz. Bush's Baked Beans (or your favorite brand)
- 1 can black beans (8.5 oz.)
- 1 can dark red kidney beans
- ½ cup mustard
- 1 cup BBQ Sauce (your favorite)
- ½ cup dark brown sugar, packed tight
- 1 tbsp. BBQ spices (your favorite)
- 1 ½ tsp. hickory flavored liquid smoke
- 1 ½ tsp. mesquite flavored liquid smoke
- 2 oz. of Tobasco Hot Pepper Sauce (or your favorite)

EQUIPMENT NEEDED:

- 12 qt. Dutch Oven & Dutch Oven Tools & Mitt
- Cutting Board & Paring Knife
- Can Opener
- Serving/Cooking Spoon
- Measuring Cup & Measuring Spoons
- Plank (or other means) to set Lid & Dutch Oven upon to Cook & Serve
- Charcoal (and way to light charcoal)
- Bowls or Divided Plates to serve – or – individual mess kits

PREPERATION AT CAMP: (14 Coals on Top & 20 Coals Below Dutch Oven)

- Chop Bacon into small pieces & fry in Dutch Oven
- After a few minutes, add diced peppers & onions, cook till onions translucent
- Add all other ingredients
- Bring mixture to a boil
- Add/Subtract Charcoals as necessary to keep at a simmer for 2 to 2½ hrs, stir frequently
- Remove Lid for the final 45 minutes to allow sauce to thicken