

RANCHO BEANS

(Serves 10)

INGREDIENTS:

- .5 lbs. hamburger (*popular option to double*)
- .25 lbs. bacon (*popular option to double*)
- 1 onion
- 1 cup brown sugar
- 2 tablespoons vinegar
- 1 cup ketchup
- 16 oz. can butter beans (drain)
- 16 oz. can hot chili beans
- 16 oz. can pork n beans

EQUIPMENT:

- Dutch Oven w/ Lid tool & Shovel
- Tongs if using Charcoal Briquettes
- Oven Mitts or Work Gloves
- Gas Pliers (work well to tip Dutch Oven)
- Can Opener
- Serving Fork, Spoon & Spatula
- Measuring Cup
- Spoon
- Cutting Board & Knife

PREPARATION: (*Charcoal: 16/Under & 7/Top*)

- Cook bacon , remove, let cool and crumble to add to mix later
- Brown hamburger with chopped onion, using spatula or spoon to break into small pieces as cook & drain any overly excessive grease
- While meat is cooking, separately mix brown sugar, ketchup & vinegar
- Add beans (drain $\frac{3}{4}$ of fluid in butter beans before adding) to hamburger,
- Add sauce mix and crumbled bacon, heat, and serve

TIPS:

- Serves 10 as a popular side dish – it is popular to double amount of meat above
- Pre-heat Dutch Oven & use like Wok/Stir Fry off fire to cook meats, rotating off & on fire to keep it hot enough to cook but not burn meat)
- Have plan of clean flat surface to place lid during cooking – AND – Have plan for burn resistant surface (cookie sheet or plank) to place Dutch Oven to serve meal and in such a way as to not burn those being served