



- A: 4 strips bacon, chopped
 - B: 1# ground beef
 - C: 1 onion, chopped
 - D: 2T paprika
 - E: 2C beans (dry), soaked and cooked
1/2t celery seed
1t salt
1t thyme
1t turmeric
2t rosemary, ground
2t black pepper, ground
 - F: 1C corn, cooked
2T tomato paste or ketchup
1. Fry (A) in a heavy pot until crisp.
2. Remove bacon meat from pot and reserve, add (B), and

Meat/Cowboy Beans

Meat/Cowboy Beans

- brown (about 3 minutes). Remove excess fat.
3. Add (C) and continue to cook over medium heat until onions are translucent.
 4. Mix (D) (or use prepared spice mix) and add to pot, mixing well. Cook for another 1-2 minutes.
 5. Add (E), crumble reserved bacon into pot, mix well, simmer for 10 minutes.
 5. Add (F), heat through, and serve.

\$Id: cowboy_beans,v 1.2 2018/05/27 14:21:49 deaven Exp \$