**Magic Beans**

Serves  20

Serve with hot cornbread or hot tortillas. Add Tabasco or your favorite spices to give it a kick. Use red, green or yellow peppers for color.   
If there is any leftovers it makes a great taco chip dip.

1/4    pound bacon, diced   
1/2    pound lean ground beef   
1/4    pound lean cooked ham, cubed   
1      onion, small   
1      green bell pepper, small   
1      28 oz. can pork and beans in tomato sauce   
1/4    cup brown sugar   
1/4    cup catsup   
1      8 oz. can chili sauce   
1      tablespoon prepared mustard

COOKING INSTRUCTIONS:

1. Preheat a 12" Dutch oven.   
2. Combine bacon, ground beef and onion. Cook and stir until meats are done and onion is tender.   
3. Spoon out grease.   
4. Add brown sugar, catsup, chili sauce and mustard. Cover.   
5. Simmer for 15 minutes.   
6. Add beans and ham.   
7. Cover and simmer for 1 hour with coals on the lid.

CHARCOAL HINTS: Use 14 briquettes underneath when cooking the meats and onion.   
Use 10 briquettes on the lid while simmering.

Source: Jack Jacobson & Ron Francis