

Lupo Nero Ranch Cowboy Beans

- 1 lb ground beef, browned and drained
- 1 lb ground pork (or sausage), browned and drained
- 1 lb of bacon, chopped into 1" pieces, fried, reserve 3-4 strips for the top
- 1 large onion chopped
- 2 cups of celery, chopped
- 1 can (15 oz) of kidney beans, drained
- 1 can (15 oz) of lima beans, drained
- 1 ½ tsp of garlic salt
- 1 cup of ketchup
- 1 ½ cup of brown sugar
- 2 cans (28 oz each) of pork and beans
- 1 tsp of liquid smoke

1. Brown ground beef and pork, drain and add to a crock pot
2. Fry bacon and add to pot
3. Add remaining ingredients and mix well
4. Place bacon strips on top
5. Slow cook on low for 6-8 hours

This recipe can also be cooked in a Dutch oven over a fire or grill or in a conventional pot on the stove top or in the oven.