

Loaded Baked Beans Over an Open Fire

1 lb peppered bacon cut into small pieces
1 lb hamburger or 1 pint home canned
½ lb smoked sausage cut in small chunks (optional)
1 medium onion, chopped
1 cup diced tri-color bell peppers, fresh or rehydrated from freeze dried
2 cloves garlic, minced
20 Oz can of Bush's Baked Beans, do not drain or rinse
3 pints or 3 15 oz cans, rinsed and drained, of different types of beans from the following list:

- Kidney
- Cannellini
- Black
- Pinto
- Navy

¼ cup brown sugar
1 cup ketchup
2 tsp yellow mustard
¼ cup apple cider or chive blossom vinegar
1 tbsp Worcestershire sauce
BBQ sauce to taste
Salt and pepper to taste

Start the wood fire and allow it to burn down to low flames and hot coals. Place a large Dutch oven over the fire and add the bacon. Cook until crispy. Remove bacon to a separate plate and set aside leaving bacon drippings in the pan. Add the onion, peppers, and garlic and cook until onions are translucent. Add hamburger and sausage (if using) and stir until meat is cooked through. For the sauce, combine sugar, ketchup, mustard, vinegar, Worcestershire sauce, BBQ sauce and salt and pepper in a separate bowl and set aside. Add the baked beans to the meat mixture. Drain and rinse remaining beans and add, stirring until mixed. Add the sauce, stir, and cover. Simmer over low heat for about two hours until desired taste and consistency is reached. Check often and add water if needed to prevent burning and drying.