From the kitchen of David and Jennifer Deaven

- 2. Remove bacon meat from pot and reserve, add (B), and
  - 1. Fry (A) in a heavy pot until crisp.
    - F: 1C corn, cooked
    - ST tomato paste or ketchup
  - E: 2C beans (dry), soaked and cooked
    - 1/2t celery seed
      - १६ इश्र
      - 1t thyme
    - 1t turmeric
    - 2t rosemary, ground 2t black pepper, ground
      - 1T basil
      - 2T sugar

      - C: 1 onion, chopped D: 2T paprika
      - 2c garlic, minced
    - B: 1# ground beef
    - A: 4 strips bacon, chopped



## **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.

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