

**CAMPFIRE BEANS (BAKED BEANS W/HAMBURGER-MAIN DISH)**  
**or**  
**CAROL'S BAKED BEANS**

One 55 oz & one 15 oz can of Van de Camp beans, partially drained  
½ green pepper-chopped  
½ medium onion-chopped  
½ cup celery-chopped  
½ lb bacon

1/3<sup>rd</sup> cup brown sugar  
6 to 8 oz ketchup  
1 tablespoon Worcestershire  
1 tablespoon of French's mustard

Drain juice off top of beans. Put in a large bowl. Sauté peppers, onions, celery, and bacon until soft in 2 Tbs oil. When vegetables are almost done, add bacon bits. Put this mixture in the beans. Add the next three ingredients to the beans and stir well. Put into a baking dish and bake uncovered for 2 to 3 hours at 300-325 degrees.

For Campfire Beans, add 1 lb lean hamburger, fried and drained. Add to beans last 45 minutes of baking.