

TIM FARMER'S COUNTRY KITCHEN

COWBOY BEANS

*8 pieces of bacon, chopped
1 medium sweet onion, chopped
1 pound ground beef
1 cup brown sugar
1 cup ketchup
1 tablespoon liquid smoke flavor
1 tablespoon white vinegar
3 cups pork and beans
1 1/2 cups kidney beans
1 cup butter beans
Dash salt
Dash pepper*



Cook bacon until done. Stir in onions and cook until soft. Add beef and brown. Stir in rest of ingredients and cover and cook at 350 degrees for 40 minutes, stirring often.