



# Adventurefuls® Cowboy Beans

Ready in 90 minutes  
Makes 6 servings



## What you need

### Ingredients

6 Adventurefuls®, crushed  
1/2 lb. ground beef  
1/2 lb. raw bacon, diced  
1 small onion, diced  
1 can pinto beans (16 oz.)  
1 can red kidney beans (16 oz.)  
1 can white kidney beans (16 oz.)  
1/4 cup ketchup  
1/2 teaspoon dried mustard  
2 tablespoons molasses

### Equipment

Small mixing bowl  
Mixing spoon  
3-quart saucepan  
Spatula  
Oven safe dish

## Directions

### 1. Cook the meat:

In a 3-quart saucepan, brown ground beef, bacon, and onions. Do not drain.

### 2. Add in all the beans:

Drain the beans and save liquid in a small bowl. Stir in the beans to browned ground beef.

### 3. Spice it up:

Stir together the crushed Adventurefuls, ketchup, dried mustard, molasses and a half cup of the reserved bean juice in a separate small bowl. Once combined, add to the rest of the mixture in the sauce pan. Bring to a simmer.

### 4. Bake:

Move contents from the saucepan to an oven safe dish. Bake at 350° for 1 hour, checking every 15 minutes. If beans appear too dry, add more bean juice (1/4 cup at a time). Remove from the oven and allow to cool slightly before serving. *Enjoy!*

Recipe courtesy of Greater Chicago and Northwest Indiana Girl Scouts