



Cowboy Beans

Ingredients:

- 6 slices [bacon](#)
- 1/2 lb [ground beef](#)
- 1 medium [onion](#), chopped (1/2 cup)
- 1/2 cup [ketchup](#)
- 1 teaspoon [salt](#)
- 3/4 cup firmly packed [brown sugar](#)
- 1 teaspoon [dry mustard](#)
- 2 teaspoons [vinegar](#)
- 1 (16 ounce) can pork and beans or [vegetarian baked beans](#)
- 1 (16 ounce) can [kidney beans](#)
- 1 (16 ounce) can [lima beans](#) or [butter beans](#)

Directions:

Cook bacon in skillet until crisp, then crumble and set aside.

Cook beef in skillet until no pink remains. Add onion, sauté just until tender.

Combine beef, onion, ketchup, salt, brown sugar, mustard and vinegar in a 3 qt baking dish or crock pot. Partially drain all the beans (I don't drain the baked beans) and add to the baking dish or crock pot, stirring gently to mix. Sprinkle with bacon.

Bake at 350 F for 40 minutes or cook in crock pot until heated through.