

Campfire Beans for 100 People

Ahappycamper.com or 208-736-8048

4 gal. Beans, already cooked
10 lb. Onions, chopped
5 lb. Bacon
6 boxes Dark Brown Sugar
1 gal. Barbecue Sauce, your favorite
8 Bell Peppers

You can do this with briquettes or over a campfire!

Heat and oil your Maca 15" or 17" Dutch Oven. Heat pot with good pile of hot coals until hot. Put in bacon; cook a bit. As soon as it has a clear look, begin to sauté onions and peppers. Stir around until partially cooked. Add beans, brown sugar and barbecue sauce.

Keep a pile of coals around pot and stir often to avoid scorching
Cook until done.