



RECIPE NAME: Wild Game Campfire Beans

FROM THE KITCHEN OF: Jeremy Peery '98

INGREDIENTS:

6 slices of bacon, chopped
2 pounds of ground wild game meat
1 medium sweet/yellow onion,
chopped
3-16 oz cans of various beans to your
liking
1/3 cup brown sugar
1 cup catsup
2 tablespoons vinegar
1 tablespoon Worcestershire
1/2 teaspoon of favorite seasoning

INSTRUCTIONS:

Heat up dutch oven over campfire. Cook bacon until crisp, then remove and set aside. Leave fat in the oven, add meat and onion and cook until meat is brown and onion is tender. Add the cooked bacon and all remaining ingredients to the dutch oven and mix well. Cover and bake until all ingredients are well blended, about 1 hour or so.

