

# Marilyn's Cast Iron Calico Beans

## Ingredients:

1 Pound	Bacon
1 Pound	Ground Beef
1/2 Cup	Onion, chopped
1/2 Cup	Ketchup
1 tsp	Salt
3/4 Cup	Brown Sugar
1 tsp	Yellow Mustard
1 Can	Pork and Beans
1 Can	Butter Beans with liquid
1 Can	Kidney Beans with liquid



*We ate the Calico Beans so fast that I had to find a stock photo instead!*

## Instructions:

1. Fry bacon\* in a large cast iron skillet; set aside
2. Brown hamburger and onions in the skillet\*
3. Chop up fried bacon and add to skillet
4. DO NOT drain the canned beans!
5. Mix in the rest of the ingredients
6. Bake 1 1/2 hour at 350°

## Marilyn's Tips:

- \*Pre-cook the meats and freeze them in a freezer-safe container before heading out on your camping trip. Then just thaw and reheat, and add the rest.
- A well-seasoned cast iron skillet goes easily from stovetop to oven.
- You want the liquid from the canned beans; do not drain them!
- This would also be a good recipe for a cast iron dutch oven over coals.

You can find recipes, deals, discounts and other great resources for RVers and campers including a weekly podcast at [StressLessCamping.com](http://StressLessCamping.com)

