

Western-Style Beef 'n' Beans

- 3 pounds ground beef
- 2 medium onions, chopped
- 2 celery ribs, chopped
- 2 teaspoons beef bouillon granules
- 2/3 cup boiling water
- 2 cans (28 ounces *each*) baked beans with molasses
- 1-1/2 cups ketchup
- 1/4 cup prepared mustard
- 3 garlic cloves, minced
- 1-1/2 teaspoons salt
- 1/2 teaspoon pepper
- 1/2 pound sliced bacon, cooked and crumbled

In a Dutch oven over medium heat, cook beef, onions and celery until meat is no longer pink and vegetables are tender; drain. Dissolve bouillon in water; stir into beef mixture. Add the beans, ketchup, mustard, garlic, salt and pepper; mix well. Cover and bake at 375° for 60-70 minutes or until bubbly; stir. Top with bacon. **Yield:** 12 servings.

