

**HIGH COUNTRY**

# **BBQ BEANS**

- 1 15-ounce can pork and beans
- 1 15-ounce can pink beans, rinsed, drained
- 1 15-ounce can kidney beans, rinsed, drained
- 1/2 lb. bacon, cooked, chopped
- 2 cups smoked ham, chopped
- 1 large green pepper, chopped
- 1 large yellow onion, chopped
- 1 small green chili pepper, chopped
- 1 cup light brown sugar
- 1/2 cup BBQ sauce
- 2 or 3 cloves garlic, chopped

Preheat grill to medium heat. Combine all ingredients in a large pot; mix well. Simmer covered for several hours; stir often. Remove from heat when vegetables are soft.

Makes 8 servings.

This is an easy one-pot meal to cook while camping. Prepare ahead of time, and cook in a kettle or Dutch oven over the lowest part of the campfire.