

HIGH COUNTRY

BBQ BEANS

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