

Baldwin Bean Burgoo



Servings: 8-10 | Challenge Level: Easy

“This recipe is named for the town of Baldwin, Michigan, where we go for our annual 10-mile hike along the Muskegon River. The dish is delicious and very easy to prepare.”

- 1 pound lean ground beef**
- 1 pound bacon, chopped**
- 1 onion, chopped**
- ½ cup ketchup**
- ½ cup barbecue sauce**
- Salt to taste**
- ¼ cup prepared mustard**
- 3 tablespoons molasses**
- 1 teaspoon chili powder**
- ¾ teaspoon ground black pepper**
- 2 (16-ounce) cans kidney beans, drained**
- 2 (16-ounce) cans pork and beans**
- 2 (16-ounce) cans lima butter beans (do not drain)**

Preparation at Camp:

1. In a Dutch oven, brown ground beef along with bacon and onions over 25 coals. Drain grease.
2. Add remaining ingredients and stir.
3. Lower heat to a simmer by removing briquettes as required. Continue cooking for at least 2 hours, occasionally refreshing coals.

Required Equipment:

12-inch Dutch oven

Tip: As an alternative to the Dutch oven, a frying pan and cook pot can be used to prepare this recipe.

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