

Ken's "Chuck Wagon" Beans



Servings: 12 * Serving size: 1 Prep time: 2 hours

INGREDIENTS:

- 8 slices - Bacon (buy from your local market, not commercially packaged bacon)
- 2 lbs. - Ground Beef (90% lean)
- 1 lb. - Fresh Sausage (salt & pepper seasoning only)
- 3 cups - Onion (chopped) *** 1 cup - Celery (diced)
- 1 tbsp. - Beef Bouillon (granules)
- 1 large - Garlic Clove (minced) *** 1-1/2 cup - Ketchup
- 3 tbsp. - Prepared Mustard *** 1/2 tsp. - Ground Pepper
- 4ea 16oz. cans - Bush's "Original" Baked Beans

DIRECTIONS:

- 1.) Heat oven to 375°. In a Dutch oven or large roasting pan, fry bacon until crisp, crumble and set aside. Drain fat from pan.
- 2.) In the same pan, cook Ground Beef, Fresh Sausage, Onion, and Celery until the meat is browned (breakup meat with a fork as it is cooking); On a paper towel drain liquid from mixture and return to pan. Stir Bouillon Granules and remaining ingredients into the meat mixture.
- 3.) Cover, bake 1 hour 15 minutes (till bubbly). Spoon off excess fat; sprinkle crumbled Bacon over Chuck Wagon Beans.

Ken's Italian Meatloaf



INGREDIENTS:

- 1 lb. - Ground Beef
- 1 lb. - Bulk Pork Sausage (Salt & Pepper only)
- 1 cup - Italian Style Breadcrumbs
- 2 - Eggs
- 3 tbsp. - Parmesan Cheese
- 1 tbsp. - Parsley
- 1 tsp. - Oregano
- 1 - Garlic Cloves (minced)

Topping:

- 1/4 cup - Brown Sugar
- 1 tbsp. - Mustard
- 1/4 cup - Catsup

DIRECTIONS:

- 1.) Mix all ingredients together as listed. Put into glass Pyrex-type casserole dish.
- 2.) Mix topping ingredients together and spread over top of meat, covering completely.
- 3.) Bake @ 350° for 1 hour. 6 Servings

Ken's Impossible Cheeseburger Pie



INGREDIENTS:

- 1 lb. - lean (at least 80%) Ground Beef
- 1 large - Onion, chopped (1 cup)
- 1/2 tsp. - Salt
- 1 cup - Shredded Cheddar Cheese (4 oz)
- 1/2 cup - Original Bisquick™ mix
- 1 cup - Milk
- 2 - Eggs

DIRECTIONS:

- 1.) Heat oven to 400°F. Spray 9-inch glass pie plate with cooking spray.
- 2.) In 10-inch skillet, cook Beef and Onion over medium heat 8 to 10 minutes, stirring occasionally, until Beef is brown; drain. Stir in salt. Spread into the pie plate. Sprinkle with Cheese.
- 3.) In small bowl, stir remaining ingredients with fork or wire whisk until blended. Pour it onto the pie plate.
- 4.) Bake about 25 minutes or until the knife inserted in center comes out clean.

Ken's SLOPPY JOE Mixture



Mixture can be used for sandwiches, taco fillings, great with Taco Salads, and many others! *Think about* on Pumpernickel or Rye, then Wheat or White bread.

INGREDIENTS:

- 1 lb. - Ground Beef (Extra Lean)
- 1 cup - Sweet Onion (diced)
- 1 cup - Green Bell Pepper (diced)
- 1 tbsp. - Tarragon Vinegar
- 1 tbsp - Cilantro
- 1 tbsp - Ground Dry Mustard
- 1/2 cup - Ketchup
- 1 tsp - Chili Powder

Serves 8 * Cooking time: 40 minutes

DIRECTIONS:

- 1.) Combine Ground Beef, Sweet Onion, and Green Bell Pepper in a medium skillet, cook Ground Beef, crumbling as it cooks till done. Drain on paper towels.
- 2.) Stir in the Tarragon Vinegar, Cilantro, Ground Dry Mustard, Ketchup, and the Chili Powder, cook over low heat for 25 min.