

# Roosevelt Beans



President "Teddy" Roosevelt loved everything about the great outdoors - riding, fishing, hunting, and eating, so naturally he fell in love with Yellowstone National Park. 20 years after the president first visited the park, Roosevelt Lodge was built on the site of the old, tented Camp Roosevelt. In Yellowstone National Park, the famous Roosevelt Beans are the favorite dish served at the Lodge and probably the most popular in the park itself. I would like to think I enjoyed them while visiting Yellowstone National Park, but I probably ran across the recipe somewhere. In the depth of my memory a much more interesting reason lurks, but too many cobwebs.

## INGREDIENTS:

**1 lb.** - Hamburger or Sausage  
**1/2 lb.** - Bacon in 1/2- inch dice  
**1** - Onion in 1/2- inch dice \*\*\* **1** 16oz. can pork and beans  
**1** 12oz. can kidney beans \*\*\* **1** 12oz. can Lima beans  
**1** 12oz. can butter bean \*\*\* **1/2** cup brown sugar  
**2** tbs. cider vinegar \*\*\* **2** tbs. prepared mustard  
**1/2** cup Ketchup \*\*\* Salt and pepper to taste Serves 8-12

## DIRECTIONS:

Fry meats; drain fat. Sauté onion with meat. Do not drain. Stir in the next 8 ingredients. (For a thicker dish drain liquid from beans.)  
bake at 325 degrees for 45 minutes. Serve with Cornbread.

## Ken's Italian Stuffed Mushrooms



*These mushrooms, stuffed with chopped green onions, bell pepper, breadcrumbs, and Italian seasoning make a delicious bite of Italian-inspired flavors that compliment any gathering. You can stuff, cover, and store these mushrooms up to a full day before you need them. This recipe with my twists, was stolen from a Betty Crocker Cookbook.*

### INGREDIENTS:

- 36** medium - whole fresh Button Mushrooms (1 lb.)
- 2** tbsps. - Butter or Margarine
- 1/4** cup - Green Onion (chopped, 3 medium sized)
- 1/4** cup - Red Bell Pepper (chopped, 3 medium sized)
- 1 1/2** cups - soft Breadcrumbs \*\*\* **2** tps. - Italian Seasoning
- 1/4** cup - Salt \*\*\* **1/4** cup - Pepper
- 1** tbsp. - Butter or Margarine \*\*\* Grated Parmesan Cheese

### DIRECTIONS:

- 1.)** Heat oven to 350°F. Twist Mushroom Stems to remove from Mushroom Caps. Finely chop enough stems to measure 1/3 cup. Reserve Mushroom caps.
- 2.)** Melt 2 tbsps. Butter in 10-inch skillet over medium heat. Cook chopped Mushroom Stems, Onions, and Bell Peppers in Butter skillet for about 3 minutes, stirring frequently, until Onions are softened, remove from heat. Stir in Breadcrumbs, Italian Seasoning, Salt, and Pepper.
- 3.)** Fill Mushroom Caps with Breadcrumb mixture. Melt 1 tbsp. Butter in a rectangular 13x9x2 inch pan in oven. Place Mushroom caps filled side up in pan, sprinkle with Grated Parmesan Cheese. Bake for 15 minutes.
- 4.)** Set oven control to Broil. Broil Mushroom with tops 3 to 4 inches from heat about 2 minutes or until Mushroom tops are light brown. Serve hot.