

Western Style Beef and Beans

3 lbs ground beef
2 medium onions, chopped
2 celery ribs, chopped
2 tsp beef bouillon granules
2/3 cup boiling water
2 (28 oz) cans baked beans with molasses
1 ½ cup ketchup
1/4 cup prepared mustard
3 garlic cloves, minced
1 ½ tsp. salt
½ tsp. pepper
½ lb sliced bacon, cooked and crumbled

In a dutch oven over medium heat cook beef, onion and celery until the meat is no longer pink and veggies tender, drain. Dissolve bouillon in water. Stir into beef mixture. Add the beans, ketchup, mustard, garlic, salt and pepper. Mix well. Cover, bake 375 deg. For 60-70 minutes or until bubbly. Sprinkle bacon pieces on top.