

Cowboy Roundup Bean Stew

Cooking time, 3 hours. Makes 8 to 12 servings.

1 lb.	Cowboy Beans	5 cups	Beef Soup Stock
½ lb.	Bacon Diced	1 cup	Favourite Beer
1	New York Strip Loin 1" thick (diced)	or ½ cup	Wild Turkey Bourbon or both
8	Small Potatoes	<i>Add the following when Sautéing Steak.</i>	
1 cup	Kernel Corn	1 teaspoon	Black Pepper
1	Large Onion	1 teaspoon	Salt
2	Carrots	1 teaspoon	Dry Mustard
1	Green or Red Bell Pepper	2 cloves	
1-19 oz. can	Stewed Tomatoes	or 1 teaspoon	Minced Garlic
1 cup	Sliced Mushrooms	¼ cup	Steak Sauce

Wash, sort and soak Cowboy Beans for 2 hours in warm water. Drain and discard water. Cover the Cowboy Beans with water in soup pot. Bring to a rolling boil for 5 minutes, and then simmer for about 45 minutes or until tender. Drain and discard water, then rinse Cowboy Beans in cold water. Place the Cowboy Beans in soup pot with 5 cups beef stock and stewed tomatoes. Sauté the onions, pepper, carrots, potatoes and steak in remaining bacon fat or oil of your choice and add to stew very slowly so that it does not stop boiling. Add all other ingredients except booze. Turn heat to medium for about 30 minutes then add booze and let simmer for 1 hour or until thick.

Makes a great meal served with corn bread biscuits! Enjoy!

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