

Dutch Oven Baked Beans

If you have ever been to a Wee Moot or Troop 214's Summer Camp you are familiar with the dutch oven baked beans we all enjoyed. A simple staple with a marvelous aroma and that is best enjoyed sitting with friends beside a campfire at the close of another day at Rotary Scout Camp.

After several years, many attempts and much trial and error we believe to have finally recreated the original flavor.

Below is the recipe and instructions.

Ingredient list:

- #12 Cast Iron Dutch Oven w/legs
- 1 lb package bacon thin sliced
- 2 53 oz cans of Van Camp Pork and Beans
- 1 28 oz can of Bush Onion Baked Beans
- 1 cup light Brown Sugar
- 1 ½ cup Ketchup
- ½ cup Molasses
- ½ cup yellow mustard
- Hot Sauce to taste (7-8 good shakes)

Prepare charcoal for Dutch Oven. Approximately 4 lbs of briquettes will be needed for each oven.

Add all ingredients to a separate bowl, stirring to mix well. Line the Dutch Oven with the bacon. Placing the strips carefully to meet in the bottom center of the oven with the tops overhanging the upper edge of the oven. Generally the 8-10 strips will line about 80% of the oven. That is correct. Then ladle the bean mixture slowly into the oven on top of the bacon to fill within 2 ½ inches to the top. Then carefully fold the upper edges of the bacon over and cover the top of the beans.

Replace lid on oven and set Dutch Oven onto a bed of 10-12 hot briquets then add 10 briquets evenly across the top of the lid. Let cook undisturbed for about 2 hours. The charcoal should last just long enough but might need to add 5-6 more during the cooking process. Too many though will burn the bacon. Slow and even is the key. Remove Dutch Oven from fire and let rest for 15-20 minutes, if you can.

