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Hamburger Bean Casserole

TOTAL TIME: 1 hr approx.

Ingredients

- 3 strips bacon
- 1 medium onion
- 1 lb ground beef
- ½ cup ketchup
- 1 tsp Worcestershire
- Pinch of salt
- ¼ cup water
- ⅓ cup molasses or brown sugar
- 1 tsp prepared mustard
- 1 16 oz can pork and beans

Directions

1. Brown bacon, crumble, set aside.
2. Brown ground meat in the same pan, drain fat. Add everything else. Pour in greased quart casserole.

(Hint: Use a disposable foil pan for easier clean up.)

3. Top with bacon.
4. Bake at 350° for 45 mins.

Ingredients for Chris Sayer BBQ:

- 1 tablespoon olive oil
- 1/3 cup chopped onion
- 2 tablespoons garlic
- 2 tablespoons Worcestershire sauce

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2 cups ketchup

2 tablespoons honey Dijon mustard

1 tablespoon molasses

1 tablespoon brown sugar

½ teaspoon salt

½ teaspoon black pepper

1/3 teaspoon hot sauce, or to taste

1 cup beer

Instructions:

1. In a saucepot over medium-high heat, add the oil, onion and garlic; cook until the onions begin to soften, about 4 minutes.
2. Add the Worcestershire sauce, ketchup, honey Dijon, molasses, brown sugar, salt, pepper and hot sauce; bring to a boil, then simmer, uncovered, for 30 minutes, stirring occasionally.
3. Remove the sauce from heat and add the beer, .
 - a. For a smoother sauce, strain out the onions or pulse in a blender.

This can be served as a side dish or a main dish. Great for a barbecue, party or the holidays! Would go great with mashed potatoes or potato salad.

I will use the barbecue sauce recipe from Chris Sayer in place of what the recipe above calls for. The two recipes are similar.

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