

Fancy Franks and Beans Recipe

Required:	
Ingredients:	1 lb. frankfurters 1 Tbsp lemon juice 2 slices bacon 1 Tbsp Worcestershire sauce 1 small onion 1 Tbsp brown sugar 1 (8 oz.) can tomato sauce 1/4 cup flour 1 tsp salt 1 can kidney beans 1/2 tsp chili powder 1/4 cup ketchup 1/8 tsp garlic salt
Notes:	main course
Instructions:	Chop bacon into small pieces. Chop onion to make 1/4 cup. Put Dutch oven over hot coals to heat bottom like a frying pan. Fry bacon bits in oven until crisp. Remove pieces and save. Sauté onions in bacon grease until light brown. Add tomato sauce and flour, stirring well. Cook until slightly thickened, stirring constantly. Add kidney beans and bean juice in the can. Mix lemon juice, Worcestershire sauce, brown sugar, salt, chili powder, ketchup, and garlic salt. Stir seasonings into beans in Dutch oven. Cover and heat to 250 degrees. Simmer 15 minutes. Cut frankfurters into 1" pieces. Add franks to beans and cook for 10 minutes. Sprinkle bacon bits on top when served.