CHUCK WAGON BEANS

Ingredients

- 1. 2 or 3 lb. hamburger
- 2. 3 c. finely chopped onions
- 3. 1 c. chopped celery
- 4. 2 beef bouillon cubes
- 5. 2/3 c. boiling water
- 6. 1 or 2 cloves garlic, minced
- 7. 1 1/2 c. catsup or chili sauce
- 8. 3 tbsp. prepared mustard
- 9. 1/2 tsp. salt, if necessary
- 10. 1/2 tsp. pepper
- 11. 2 (29 oz.) cans pork and beans or 2 qt. canned navy beans

Instructions

- 1. Fry hamburger. onion, and celery until meat is brown and onions and celery are tender.
- 2. Dissolve bouillon cubes in boiling water.
- 3. Combine all ingredients.
- 4. Put in a casserole dish.
- 5. Cover and Bake 1 hour and 15 minutes at 350 degrees. May be uncovered the last 1/2 hour.
- 6. If it gets too dry, add more water.