

Ranch Baked Beans



Ground Meat

- 2 tablespoons butter
- 1 pound ground turkey or lean ground beef
- 1 cup real bacon bits

Beans

- 3 (15 ounce) cans pork and beans
- 1 cup ketchup
- 1/2 cup water
- 1 tablespoon prepared mustard
- 2 teaspoons apple cider vinegar

French Onion Seasoning

- 2 beef bouillon cubes, crushed or 2 teaspoons granulated beef bouillon
- 1/4 cup dried minced onion
- 1/4 teaspoon onion powder
- 1/4 teaspoon dried parsley
- 1/8 teaspoon celery seed
- 1/8 teaspoon paprika
- 1/8 teaspoon ground cayenne pepper

In a Dutch oven, melt butter. Cook and brown ground turkey in butter. Add bacon bits when meat is almost done and cook an additional 3 to 5 minutes.

Add beans, ketchup, water, mustard, and apple cider vinegar. Mix well. Add bouillon cubes, onion, onion powder, parsley, celery seed, paprika, and cayenne pepper. Mix well.

Cook over low heat, stirring often. Simmer over low heat for 30 to 45 minutes. Serve warm.

Cook's Note: To bake beans, omit stove top simmering. Pour cooked meat, beans, and seasoning mixture into a greased baking dish and mix well. Bake covered at 350 degrees for 45 minutes, or until bubbly. This recipe may also be prepared in a slow cooker. If using a slow cooker, cook ground meat before placing all ingredients in the slow cooker.

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