

Dutch Oven

"Maynard's Goulash"

Judy McDole~~Troop 305

Ingredients: (to serve 4-6)

2 28 oz. cans	or	
1 large can		pork and beans or baked beans
1 pkg. of 8		hotdogs (all beef), thinly sliced
1 20 oz. can		chunk style pineapple (UNdrained)
2 Tblsp.		butter or margarine
½ tsp.		cinnamon (if desired)
¼ C.		brown sugar (if desired)

Always be sure to keep any plastic bags clear of the oven or coals!!!

1. Put the lid on your 12-14 inch Dutch oven. **Preheat** it over 12 hot coals spread in a staggered double circle for about 10 min. With lid off, add the butter and let it melt—not brown. Carefully add the hot dogs slices and stir through the butter. Put on the lid. Let them sizzle (you should be able to hear them) for about 5 min., stir, and heat for another 5 min. with the lid on.
2. Add the pineapple and sprinkle on cinnamon; stir. Put on lid then let it heat through for about 5 min.
3. Slowly add the beans, stir in the brown sugar if desired, stir, and put on the lid.
4. Now you will add about 8-10 hot coals in a staggered double circle on the lid, adding heat from the top. In about 10 min., open the lid to see if you have bubbles and check for the right temperature.

***Be careful when you taste—the sugars in this can
really burn your mouth!
And no double dipping with your spoon!***