

Side Dishes – Part 2

Sparkling Potatoes

Grandma Vera's Beans

SPARKLING POTATOES

12" Dutch oven

Serves 10-12

40-45 minutes cooking time

15 top & 9 bottom briquettes

Brown in Dutch oven.-

1/2 pound bacon, cut into small pieces (or 1 lb. cubed ham)

Drain grease, then add and cook until clear:

1 large onion, sliced thin

2 cloves minced garlic

Slice: 8 potatoes, scrubbed with skins

1/2 pound fresh mushrooms

Layer potatoes and mushrooms in Dutch oven with onions and bacon.

Pour 12-oz. can of Sprite* over the top.

Sprinkle with: 1 teaspoon salt

1/2 teaspoon pepper

Cover with lid. Steam until potatoes are tender. About halfway through the cooking time, turn mixture over to prevent burning.

Just before serving, top with:

1/2 pound grated Cheddar cheese

1/4 cup chopped parsley.

Continue cooking until cheese melts. Serve directly out of Dutch oven, spooning sauce over portions.

GRANDMA VERA'S BEANS

12" Dutch oven

Serves 10-12

1--H/2 hours cooking time

Place Dutch oven over 14-16 briquettes. When hot, add and brown well:

1 pound lean ground beef

1/4 pound diced bacon

Add, then cook until clear:

1 onion, diced

1 green pepper, diced

Mix in and continue cooking 10-15 minutes:

1/4 pound pre-cooked ham, cubed

1 12-oz. jar Homemade* Chili Sauce

3/4 cup brown sugar

3/4 cup catsup

1/2 cup Dijon* Mustard

Drain.-2 31-oz. cans pork and beans

Stir into the above mixture.

Reduce briquets to 12. Simmer for 45-60 minutes.

If needed, crack lid slightly, allowing moisture to escape. Beans should be slightly thick. *Time saving tip: start this recipe one day ahead. Prepare main mixture, omitting beans until ready to cook. Refrigerate overnight. Blended flavors make this a great second-day dish.*