

Cowboy Stew

Ingredients

6 slices of bacon	1 teaspoon of salt
1 lb of ground beef	1 teaspoon of pepper
1 smoked kielbasa (12 oz)	1 teaspoon of chili powder
2-3 russet potatoes	1 small can of chopped green chiles
1 15 oz can of corn	3 cloves of minced garlic
1 28 oz can of baked beans	1 medium onion, diced
1 tablespoon of flour	1 cup of water

Directions

1. Chop bacon into 1 inch sections and cook until crispy in a large stockpot. Remove and set aside.
2. Chop kielbasa into $\frac{1}{4}$ to $\frac{1}{2}$ in slices and add to the pot to brown in the bacon grease.
3. Add beef, onion, and garlic to the pot and brown.
4. Sprinkle flour, salt, pepper, and chili powder over the beef. Stir and cook for one minute.
5. Add diced tomatoes, baked beans, chilis, corn, potatoes, bacon, and water. Simmer for one hour, covered.