



WMU Buster Bronco Baked Beans (WB⁴)

“Keith Rengert’s tailgate favorite since 1966” ... a tailgate time favorite!

Makes about 20 servings / about 4 quarts

2 to 3 – 28 oz. cans of Bush’s Best Baked Beans (I use Maple Cured Bacon if available)

(I use third can to fill the corning ware and to thicken as needed)... drain fluid out of cans prior to use).

½ to 1 lb - Bacon (fried and crumbled)

2 – Medium onions (cut into small chunks)

2 – Large green bell peppers (cut into small chunks)

2 – Teaspoons of Worcestershire Sauce

1 – Cup of Ketchup

1 – Cup of Brown Sugar

1 – Teaspoon of cider vinegar

1 – Clove of Garlic (diced)

1 - 10 oz can drained Rotel (original diced tomatoes & green chilies)



BEGIN:

Fry your bacon, crumble and set aside... save some bacon grease.

In large Corning Ware (4 quart roaster) mix beans with ketchup, brown sugar along with vinegar and Worcestershire sauce.

Using fry pan (same pan used to fry bacon will work) with several tablespoons of bacon grease Sautee Onions, Peppers, garlic and Rotel for about 20 minutes

Now mix your sautéed items and bacon into your Corning ware roaster of beans, etc.

Bake at 325 degrees for 3 hours (stir every half hour). **YES FULL 3 HOURS.**

I let cool... move from roaster to slow cooker liner, cover and refrigerate for heating and serving the next day or two for tailgating. (or just put in bowl and serve cold).

Historic Recipe: Over 50 years old... prior the birth of Buster Bronco!

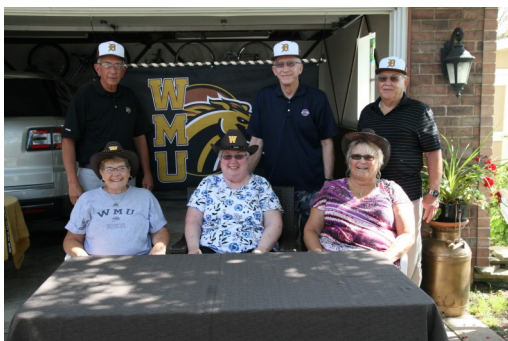


PHOTO: WMU friends (l-r) Keith Rengert (Sallie), Jim (Marlene) Boczkowski and Tom (Marica) LaBenne met in 1966 at Ellsworth Hall as freshmen in 1966. We had a 50th reunion in 2016. GO BRONCO’S!

PHOTO: Keith and Sallie Rengert

