

Son of a Gun Stew

- 1 pound bacon, cut into small pieces
- 3 pounds beef, cubed into 1/2-inch squares
- 1 teaspoon salt
- 1 teaspoon coarse ground black pepper
- 3 large yellow onions, cut into 1/4-inch pieces
- 2 28-ounce cans peeled tomatoes
- 1 1/2 cups soy sauce
- 1 teaspoon Accent seasoning
- 2 teaspoons garlic powder, or to taste
- 1/2 teaspoon Kitchen Bouquet
- 3 tablespoons Worcestershire sauce
- 1 tablespoon crushed red pepper, or to taste
- 3 green bell peppers, cut into 1/3-inch pieces
- 10 carrots, cut into thin pieces
- 10 celery sticks, cut into 1/2-inch pieces
- 11 potatoes, peeled and cut into 1/2-inch pieces

- Cook bacon, beef, salt, black pepper and onions until done.
- Mix tomatoes, soy sauce, Accent, garlic powder, Kitchen Bouquet, Worcestershire sauce and red pepper in a bowl.
- Add bowl mixture, green pepper, carrots, celery and potatoes to meat and onions in Dutch oven and stir. Cook for 50 minutes (12 briquettes on the bottom, 14 on top). Stir about every 15 minutes.
- Rotate on coals at least once.
- Serve when potatoes are easily broken.

Makes 20 to 24 8-ounce servings.

Source: Camp Cooking: 100 Years by the National Museum of Forest Service History (Gibbs Smith, 2004; \$9.95)