

Hamburger Hits

SUPPER IN A SKILLET

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| 1 pound ground beef | 1 10-1/2-ounce can cream of potato soup |
| 1/4 cup dry bread crumbs | 1 1-pound can green beans, drained |
| 1 egg, slightly beaten | 1 1-pound can tomatoes, cut-up |
| 1/2 teaspoon onion salt | |
| 1 tablespoon margarine or butter | |

Combine ground beef, bread crumbs, egg and onion salt; shape into 16 meatballs. In skillet, brown meatballs in margarine; pour off excess fat. Add remaining ingredients. Cover; cook over low heat 20 minutes, stirring occasionally. **YIELD:**

HAMBURGER JAMBOREE

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| 1 pound ground beef | 1 cup diced celery |
| 1/4 cup minced onion | 1 can mushroom soup |
| 1 teaspoon salt | 1/3 cup milk |
| 1/4 teaspoon pepper | 1 cup crushed potato chips |
| 1 cup cooked peas | |

Brown ground beef; drain off fat if necessary. Stir in onion, salt and pepper. In greased 1-quart casserole, alternate layers of beef mixture, peas and celery. Combine soup and milk; pour over; mix lightly. Top with potato chips. Bake at 350 degrees for 30 minutes. **YIELD:** 6 servings.



GOURMET STEAKBURGERS

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| 1-1/2 pounds ground beef | 1 tablespoon prepared mustard |
| 1 teaspoon salt | 1/4 cup catsup |
| 1 tablespoon Worcestershire sauce | 6 bacon strips |

Combine ground beef and seasonings; shape into 6 patties. Wrap bacon strip around each; fasten with wooden pick. Broil or pan-fry to desired doneness. **YIELD:** 6 servings.

"SOUPER" STEAKBURGERS: Mix 2 or 3 tablespoons dry onion soup mix into 1 pound ground beef; shape into 4 patties. Broil or pan-fry. **YIELD:** 4 servings.

T-BONE STEAKBURGERS: Mix 1 tablespoon minced onion, 4 tablespoons salad oil and 4 tablespoons soy sauce into 1 pound ground beef. Chill; shape into 4 T-bone "steaks." Broil or pan-fry. **YIELD:** 4 servings.

BAKED BEEF AND RICE

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| 1-1/2 pounds ground beef | 1/2 teaspoon paprika |
| 1 cup uncooked regular rice | 3/4 cup sliced stuffed olives |
| 1/3 cup chopped onion | 2 cups tomato juice |
| 2 tablespoons shortening | 1-1/2 cups boiling water |
| 1-1/2 teaspoons salt | 1/2 cup shredded cheddar cheese |
| 1/2 teaspoon pepper | |

Brown ground beef, rice and onion in shortening. Pour off excess fat. Add salt, pepper, paprika, sliced olives, tomato juice and boiling water. Place in 1-1/2-quart casserole. Cover; bake at 350 degrees 1-1/2 hours. Top with cheese and continue baking, uncovered, about 10 minutes or until cheese is melted. **YIELD:** 6 servings.



CHEESEBURGER STEAKS

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| 1-1/2 pounds ground beef | 1 teaspoon Worcestershire sauce |
| 1 egg | 1/2 teaspoon dry mustard |
| 1 teaspoon salt | 1 cup shredded cheddar cheese or 6 tablespoons blue cheese |
| 1/4 teaspoon pepper | |
| 1/4 teaspoon Ac'cent | 1 tablespoon mayonnaise |

Mix ground beef with egg, salt, pepper and Ac'cent. Divide into 6 portions; make thin patties from each. Blend remaining ingredients. Divide among 6 patties; place filling in center of each. Top with remaining patties; pinch edges together to seal. Broil or pan-fry to desired doneness. **YIELD:** 6 servings.

HACIENDA HAMBURGER

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| 2 slices bacon, diced | 1/2 cup catsup or water |
| 1/2 pound ground beef | 1 4-ounce can chopped ripe olives |
| 3/4 cup chopped onion | 2 cups wide noodles, uncooked |
| 1 cup sliced celery | 1 cup diced American cheese |
| 1-1/2 teaspoons salt | |
| 1/4 teaspoon pepper | |
| 1 1-pound can tomatoes | |

In large skillet, fry bacon. Add beef, cook about 5 minutes, stirring frequently. Stir in onion and celery; cook 5 minutes longer. Add remaining ingredients. Cover tightly; cook until mixture boils. Remove cover; stir lightly but thoroughly. Cover and cook slowly about 20 minutes until noodles are done. **YIELD:** 4 to 6 servings.

HAMBURGER SOUP

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| 2 tablespoons butter | 1 cup diced carrots |
| 1 medium onion, chopped | 1 1-pound can tomatoes |
| 1 pound ground beef | 1 7-ounce can whole kernel corn, undrained |
| 2-1/2 quarts hot water | 2 teaspoons salt |
| 2 beef bouillon cubes | 1/2 teaspoon pepper |
| 2 cups diced potatoes | 1/4 cup regular rice or barley |
| 1 cup chopped celery with leaves | |

Melt butter in soup kettle. Add onion; cook until soft but not brown. Add ground beef; cook until crumbly. Add hot water and bouillon cubes. Bring to a boil, stirring to dissolve bouillon cubes. Add remaining ingredients; return mixture to a boil. Reduce heat and simmer for about 1-1/2 hours. Taste and adjust seasonings as required. **YIELD:** 12 cups, 8 main dish servings.

HAMBURGER PINWHEELS

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| 2 cups biscuit mix | 2 tablespoons minced onion |
| 2/3 cup milk | 1/2 teaspoon salt |
| 1 pound ground beef | Dash pepper |
| 1 tablespoon Worcestershire sauce | Confetti Gravy |
| 1/2 cup chili sauce | |

Stir together biscuit mix and milk. On floured board, pat into 8x12-inch rectangle. Combine remaining ingredients; spread over dough. Roll up jelly roll fashion; cut in 1-inch slices. Arrange on greased rimmed cookie sheet. Bake at 375 degrees for 25 to 30 minutes. Serve with Confetti Gravy. **YIELD:** 4 to 6 servings.

PORCUPINE MEAT BALLS

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| 1 pound ground beef | 1 teaspoon salt |
| 1/4 cup uncooked regular rice | 1/4 teaspoon pepper |
| 1 egg, slightly beaten | 1 teaspoon Worcestershire sauce |
| 1/4 cup minced onion | 1 10-1/2-ounce can tomato soup |
| 2 tablespoons minced parsley | 1-1/4 cups water |

CONFETTI GRAVY: Melt 4 tablespoons butter; stir in 4 tablespoons flour and 2-1/2 cups milk. Cook over medium heat until thickened. Add 1 cup cooked mixed vegetables plus salt and pepper to taste; continue cooking until heated through.

Mix beef, rice, egg, onion, parsley and seasonings. Shape into 1-1/2-inch balls. Brown in small amount of fat, if desired. Place in 2-quart casserole. Blend soup and water; pour over meat balls. Cover; bake at 350 degrees for about 1-1/2 hours. **YIELD:** 4 servings.

MEAT BALLS STROGANOFF

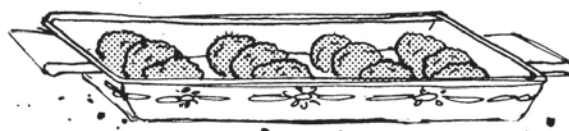
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| 1-1/2 pounds ground beef | 1/4 cup flour |
| 1 envelope dry onion soup mix, divided | 1-1/2 cups water |
| 1/2 cup milk | 2 tablespoons chopped parsley |
| 1 tablespoon butter | 1/2 cup dairy sour cream |

Combine beef, 2 tablespoons onion soup mix and milk. Shape into 24 balls. Brown in butter. Drain off excess fat if more than 2 tablespoons. Remove from heat; stir in flour, remaining soup mix, water and parsley. Cover; simmer 15 minutes, stirring occasionally. Before serving, blend in sour cream. Serve with cooked noodles, rice or mashed potatoes. **YIELD:** 6 servings.

CALIFORNIA CASSEROLE

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| 1 8-ounce package noodles | 1 1-pound can pitted ripe olives, drained |
| 1 pound ground beef | 1 4-ounce can pimientos, cut-up |
| 3/4 cup chopped onion | 1-1/2 teaspoons salt |
| 3/4 cup chopped green pepper | 1/2 teaspoon chili powder |
| 1/4 cup salad oil | 1/8 teaspoon pepper |
| 1 1-pound can cream-style corn | 1/8 teaspoon dry mustard |
| 1 8-ounce can tomato sauce | 1 cup shredded sharp cheddar cheese |
| 1 10-1/2-ounce can tomato soup | |

Cook noodles in boiling salted water; drain. Cook ground beef, onion and green pepper in oil until well browned. Drain excess fat, if necessary. Stir in noodles and remaining ingredients, except cheese. Turn into greased 3-1/2 to 4-quart casserole, top with cheese. Bake at 350 degrees for about 1 hour. **YIELD:** 12 servings.



BAKED MEAT BALLS

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| 3/4 cup fine dry bread crumbs | 1 teaspoon salt |
| 2 tablespoons instant minced onion | 1 cup evaporated milk, divided |
| 1 tablespoon prepared mustard | 2 eggs |
| 1 tablespoon Worcestershire sauce | 1-1/2 pounds ground beef |
| | 1/2 teaspoon season salt |
| | 3 cups corn flakes, crushed, 3/4 cup |

Combine bread crumbs, onion, mustard, Worcestershire, salt, 3/4 cup milk and eggs in bowl; blend together. Add ground beef; mix thoroughly. Shape into 12 meat balls; wet hands for ease in handling. Mix season salt with remaining milk. Dip meat balls in milk; roll in corn flake crumbs. Place in greased baking pan. Bake at 350 degrees for 45 to 50 minutes. Serve with **MUSHROOM SAUCE:** Dilute 1 10-1/2-ounce can of mushroom soup with 1 cup dairy sour cream or milk; heat gently. **YIELD:** 6 servings.

SWEET-SOUR MEAT BALLS

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| 1 pound ground beef | 1 cup chicken broth |
| 3/4 cup minced celery | 1/2 cup vinegar |
| 1 minced garlic clove | 1 cup drained pineapple chunks |
| 1/2 cup dry bread crumbs | 1/2 cup pineapple sirup |
| 1 tablespoon soy sauce | 2 teaspoons soy sauce |
| 1 teaspoon salt | 1 green pepper, cut in strips |
| 2 eggs, slightly beaten | |
| 1/2 cup sugar | |
| 2 tablespoons cornstarch | |

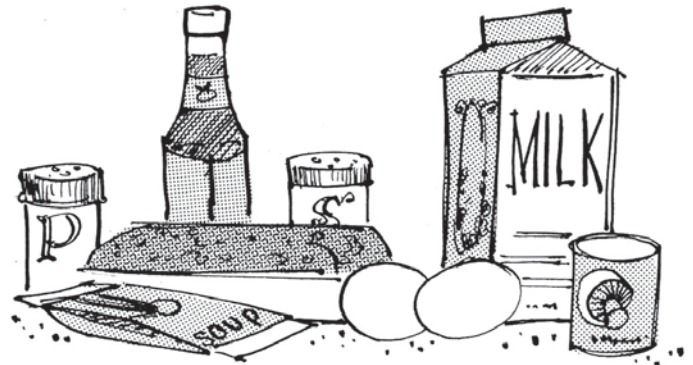
Combine ground beef, celery, garlic, bread crumbs, 1 tablespoon soy sauce, salt and eggs. Shape into balls about 1 inch in diameter. Brown slowly but thoroughly, adding fat if needed. Blend sugar and cornstarch; stir in chicken broth, vinegar, pineapple sirup and 2 teaspoons soy sauce. Drain excess fat from meat balls, then add sweet-sour mixture. Cook, stirring until sauce is clear. Cover; simmer for about 15 minutes. Add green pepper and pineapple; heat through. Serve over cooked rice or chow mein noodles. **YIELD:** 6 servings.

FAVORITE MEAT LOAVES

ORIENTAL MEAT LOAF

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| 1 3-ounce can chow mein noodles, crushed | 1/2 cup minced onion |
| 1 cup buttermilk | 3/4 teaspoon salt |
| 2 eggs, slightly beaten | 1/4 teaspoon pepper |
| 2 pounds ground beef | 1/2 teaspoon thyme |
| | 2 tablespoons soy sauce |

In bowl combine crushed chow mein noodles, buttermilk and eggs; let stand 15 minutes. Add remaining ingredients and mix thoroughly. Pack into 9x5-inch loaf pan. Bake at 350 degrees for 1 hour and 15 minutes. **YIELD:** 10 servings.



MUSHROOM MEAT LOAF

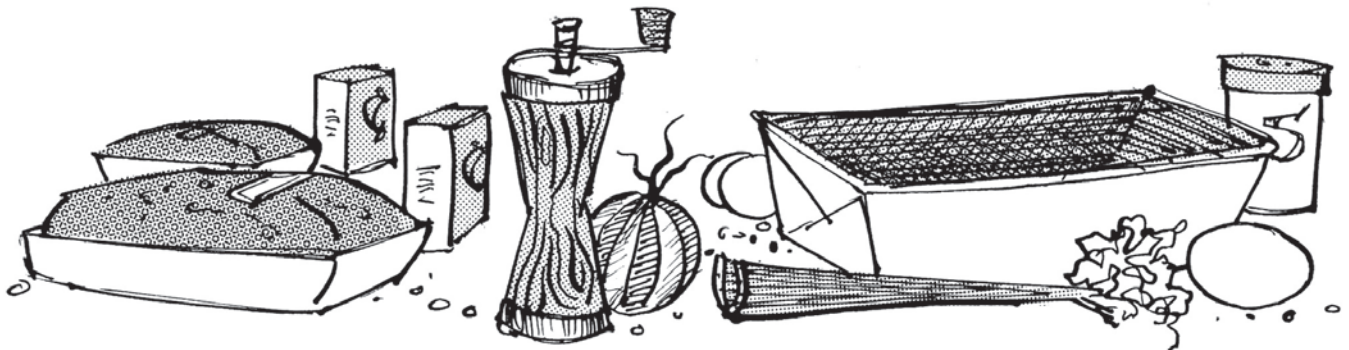
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| 1-1/2 pounds ground beef | 1 egg, slightly beaten |
| 1/2 cup dry bread crumbs | 1/2 teaspoon salt |
| 1/4 cup minced onion | Dash pepper |
| 2 tablespoons minced parsley | 1 10-1/2-ounce can mushroom soup, undiluted |

Combine ground beef, bread crumbs, onion, parsley, egg and seasonings. Add 1/2 cup mushroom soup; mix well. Shape into loaf in shallow baking dish. Bake at 350 degrees for 1 hour. For sauce, blend remaining soup with 1/4 cup pan drippings; heat. **YIELD:** 6 servings.

SUPER ONION MEAT LOAF

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| 3/4 cup milk | 1/2 teaspoon salt |
| 1-1/2 cups soft bread crumbs | 1/8 teaspoon pepper |
| 2 pounds ground beef | 1 4-ounce can mushrooms |
| 1 envelope dry onion soup mix | 1/4 cup catsup |
| | 2 eggs, beaten |

Pour milk over bread crumbs. Add ground beef, onion soup mix, seasonings, mushrooms with liquid, catsup and eggs. Mix thoroughly. Pack into greased 9x5-inch loaf pan or shape into loaf and place in flat baking dish. Bake at 300 degrees for 1-1/2 to 1-3/4 hours. **YIELD:** 6 to 8 servings.



MEAT LOAF WITH ONION STUFFING

- 2 slices bread
- 1-1/2 pounds ground beef
- 1/2 pound pork sausage
- 1 onion, chopped
- 1-1/2 teaspoons salt
- 1/4 teaspoon pepper
- 2 eggs

ONION STUFFING:

- 2 onions, chopped
- 3 tablespoons fat
- 1 cup chopped celery
- 2 tablespoons minced parsley
- 1-1/2 cups soft bread crumbs

- 1/2 to 1 teaspoon sage or poultry seasoning
- 1/2 teaspoon salt
- Dash pepper
- 1 egg, slightly beaten

Prepare Meat Loaf Mixture: First soak bread in warm water; drain, then combine with remaining ingredients. Mix thoroughly.

Prepare Onion Stuffing: Cook onions in fat until transparent. Stir in celery, parsley and bread crumbs; cook until lightly browned. Remove from heat, stir in remaining ingredients.

To shape: Line bottom and sides of 5x10-inch loaf pan with 3/4 of meat mixture. Fill center with stuffing. Cover the remaining meat mixture. If desired, top with chili sauce. Bake at 350 degrees for about 1 hour. (If pan seems very full, place sheet of foil beneath it to catch drips.) Unmold loaf; cut in slices. **YIELD:** 6 servings.

TROPICANA MEAT LOAF

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| 1/2 cup dry bread crumbs | 1/2 pound ground pork |
| 1/2 cup graham cracker crumbs | 1 8-1/2-ounce can undrained crushed pineapple |
| 1 egg | 1/4 cup minced onion |
| 1/4 cup milk | 1 teaspoon salt |
| 1 tablespoon worcestershire sauce | 1/2 teaspoon pepper |
| | 1/2 teaspoon paprika |

1-1/4 pounds ground beef

In bowl combine bread crumbs, cracker crumbs, egg, milk and worcestershire. Add remaining ingredients and mix well. Pack into greased 9x5-inch loaf pan. Bake at 350 degrees for 1 hour and 15 minutes. **YIELD:** 8 servings.

OLD-FASHIONED MEAT LOAF

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| 1-1/2 pounds ground beef | 1 teaspoon salt |
| 1/2 pound pork sausage | 1/4 teaspoon pepper |
| 1/4 cup minced onion | 2 eggs, slightly beaten |
| 1/2 cup minced celery | 1/4 cup catsup |
| 2 cups soft bread crumbs | |

Combine ingredients in order listed; mix well. Pack into greased 9x5-inch loaf pan. Bake at 350 degrees for 1 hour and 15 minutes. **YIELD:** 6 servings.

GLAZED MEAT LOAF: Combine 1/4 cup catsup, 3 tablespoons brown sugar, 1 teaspoon dry mustard and 1/4 teaspoon nutmeg with 1 to 2 tablespoons water, just enough to moisten. Spread over top of meat loaf before baking.



RICE STUFFED BEEF LOG

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| 2 pounds ground beef | RICE STUFFING: | 2 tablespoons chopped green pepper |
| 1/3 cup cooked rice | 1 2-ounce can mushrooms, stems and pieces, drained | 2 tablespoons butter |
| 2 eggs, slightly beaten | 1/4 cup minced onion | 1 cup cooked rice |
| 1-1/2 teaspoons salt | | 1 teaspoon worcestershire sauce |
| 1/2 cup chili sauce | | |
| 1/4 cup milk | | |

Prepare **Meat Loaf Mixture:** Combine ground beef, 1/3 cup rice, eggs, salt, chili sauce and milk; mix thoroughly.

Prepare **Rice Stuffing:** Cook mushrooms, onion and green pepper in butter. Remove from heat, add remaining ingredients; blend well.

To Shape: Roll or pat ground beef mixture out on waxed paper into a 12x12-inch square. Spread rice stuffing over meat. Roll as a jelly roll. Place seam side down in baking dish. Bake at 350 degrees for 1 hour. **YIELD:** 8 servings.

COMPANY-BEST MEAT LOAF

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| 1-1/2 pounds ground beef | 1/2 cup minced onion |
| 1 cup cracker crumbs | 1-1/2 teaspoons salt |
| 2 eggs, slightly beaten | 1/4 teaspoon pepper |
| 1 8-ounce can tomato sauce | Dash thyme, marjoram |
| 2 tablespoons chopped green pepper | 2/3 cup diced American cheese |
| | Chili sauce |

Combine all ingredients except chili sauce; mix well. Shape into loaf in shallow baking dish. Add about a half-inch of water. Score top of loaf by pressing with handle of wooden spoon. Fill score marks with chili sauce. Bake at 350 degrees for 1 hour. **YIELD:** 6 servings.

INDIVIDUAL MEAT LOAVES

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| 1 egg | 1/4 teaspoon pepper |
| 1/2 cup milk | 1/4 teaspoon nutmeg |
| 1 cup soft bread crumbs | 3 tablespoons grated onion |
| 1 teaspoon salt | 1 pound ground beef |
| 1/2 teaspoon dry mustard | |
| 1/2 teaspoon celery salt | |

Combine egg, milk, bread crumbs; add seasonings, onion and ground beef. Shape into six small loaves. Wrap and freeze. Storage time: Two months. To serve: Remove from freezer and place on baking pan. Bake 45 minutes at 375 degrees. **YIELD:** 6 servings.

ZESTY MEAT LOAF

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| 1 cup soft bread crumbs | 2 tablespoons minced onion |
| 3/4 cup milk | 1 tablespoon minced parsley |
| 1-1/2 pounds ground beef | 2 strips bacon |
| 1 envelope classic or old-fashioned French salad dressing mix | 1 8-ounce can tomato sauce |
| 1 egg | |
| 1/2 cup chopped celery | |

Pour milk over bread crumbs; let stand. Meanwhile combine beef, salad dressing mix, egg, celery, onion and parsley. Add milk and crumbs. Mix all ingredients. Shape into loaf in shallow baking dish. Lay strips of bacon over loaf. Bake at 350 degrees for 30 minutes. Pour tomato sauce over loaf; continue baking about 30 minutes longer, basting occasionally. **YIELD:** 6 servings.

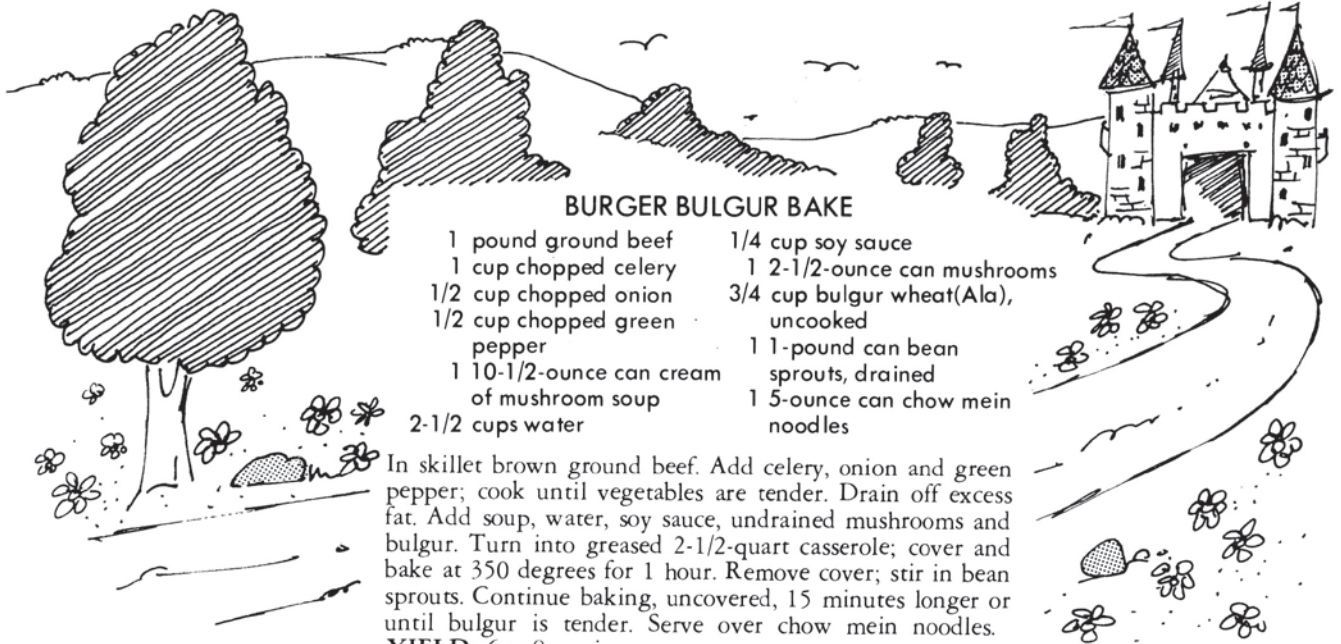
MOM'S MEAT LOAF

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| 1 egg | 1/4 teaspoon pepper |
| 1 cup cracker crumbs | 1 tablespoon worcestershire sauce |
| 1/2 cup milk | 1/2 cup chopped celery |
| 1/4 cup catsup | Chili sauce |
| 1 pound ground beef | 3 strips bacon |
| 1 teaspoon salt | |

In bowl combine egg, crackers, milk and catsup. Add ground beef, seasonings and celery; blend well. Pat into oblong shape in baking dish. Spread with chili sauce; top with bacon strips. Pour 1/2-inch water around meat loaf. Bake at 350 degrees for one hour. Pour fat off meat; transfer to serving platter. **YIELD:** 5 servings.

Freezer Note: Mix several meat loaves at a time; store the extra ones in freezer. Bake, unthawed, about 2 hours at 350 degrees.

HAMBURGER IS KING



BURGER BULGUR BAKE

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| 1 pound ground beef | 1/4 cup soy sauce |
| 1 cup chopped celery | 1 2-1/2-ounce can mushrooms |
| 1/2 cup chopped onion | 3/4 cup bulgur wheat (Ala), uncooked |
| 1/2 cup chopped green pepper | 1 1-pound can bean sprouts, drained |
| 1 10-1/2-ounce can cream of mushroom soup | 1 5-ounce can chow mein noodles |
| 2-1/2 cups water | |

In skillet brown ground beef. Add celery, onion and green pepper; cook until vegetables are tender. Drain off excess fat. Add soup, water, soy sauce, undrained mushrooms and bulgur. Turn into greased 2-1/2-quart casserole; cover and bake at 350 degrees for 1 hour. Remove cover; stir in bean sprouts. Continue baking, uncovered, 15 minutes longer or until bulgur is tender. Serve over chow mein noodles. **YIELD:** 6 to 8 servings.

BEEF-EGGPLANT CASSEROLE

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| 3 tablespoons butter or margarine | 1/2 cup flour |
| 1 clove garlic, minced | 1-1/2 teaspoons salt |
| 1/2 cup chopped onion | 1/4 teaspoon pepper |
| 1 pound ground beef | 1 10-3/4-ounce can tomato soup |
| 1 large eggplant, about 1-1/2 pounds | 1 cup evaporated milk |
| | 1/4 cup buttered crumbs |

Melt butter in skillet; brown garlic, onion and ground beef. Pare eggplant, cut in 3/4-inch cubes. Toss with flour, salt and pepper. Add to beef mixture; cook over low heat 10 minutes, stirring frequently. Stir in soup and evaporated milk. Spoon mixture into greased 2-quart casserole; top with buttered crumbs. Bake at 350 degrees for 45 to 50 minutes. **YIELD:** 6 to 8 servings.

SAVORY MEATBALLS

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|------------------------------------|---|
| 1 pound ground beef | 1 10-1/2-ounce can cream of mushroom soup |
| 1/4 cup dry bread crumbs | 1/2 cup chopped tomatoes |
| 1/4 cup chopped onion | 2 tablespoons vinegar |
| 1 egg, slightly beaten | 2 tablespoons brown sugar |
| 1/4 teaspoon instant minced garlic | 2 teaspoons soy sauce |
| 1 tablespoon fat | Dash pepper |

Combine ground beef, bread crumbs, onion, egg and garlic. Form into 16 meatballs. In hot fat, fry meatballs until brown. Drain off excess fat. Combine soup, tomatoes, vinegar, brown sugar, soy sauce and pepper; spoon over meatballs. Cover and cook over low heat for 20 minutes or until done, stirring occasionally. Serve with hot steamed rice, if desired. **YIELD:** 4 to 6 servings.

CHINESE HAMBURGER HASH

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| 1 pound ground beef | 1 10-ounce package frozen peas, thawed |
| 1 cup chopped onion | 1/2 cup uncooked regular rice |
| 1 cup sliced celery | 1/4 cup soy sauce |
| 1 10-1/2-ounce can cream of mushroom soup | 1/4 teaspoon pepper |
| 1 10-1/2-ounce can cream of chicken soup | 1 3-ounce can chow mein noodles |
| 1 soup can water | |

Brown ground beef. Add onion, celery, soups and water. Stir in peas, rice, soy sauce, pepper and half of noodles. Turn into greased 2-1/2-quart casserole. Cover and bake at 350 degrees for 30 minutes. Uncover and bake 30 minutes longer. Top with remaining noodles; continue baking 15 minutes, or until rice is tender. **YIELD:** 8 servings.

BURGER-MAC BAKE

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| 2 cups macaroni | 1 10-1/2-ounce can cream of mushroom soup |
| 1 pound ground beef | 1 10-3/4-ounce can tomato soup |
| 1/2 cup minced onion | 1 soup can water |
| 1/4 cup minced green pepper | 1 cup shredded process cheese, divided |
| 1 clove garlic, minced | |

Cook macaroni in boiling salted water until tender; drain and rinse. Brown ground beef, onion, green pepper and garlic. Stir in soups and water; simmer 10 minutes. Stir in 1/2 cup cheese and cooked macaroni; heat to boiling. Turn into greased 2-1/2-quart casserole; top with remaining cheese. Bake at 350 degrees for 30 minutes, or until hot and bubbly. **YIELD:** 5 to 6 servings.

CORNBURGER CASSEROLE

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| 1 pound ground beef | 1 1-pound can whole kernel corn, drained | 2 tablespoons minced pimiento |
| 1 egg | 1/2 cup cracker crumbs | 1/2 teaspoon salt |
| 1/2 cup tomato sauce | 1 egg, slightly beaten | 1/4 teaspoon sage |
| 1 teaspoon worcestershire | 1/4 cup minced green pepper | 1/2 cup shredded sharp process cheese |
| 1 teaspoon salt | 1/4 cup minced onion | |
| Dash pepper | | |

Combine ground beef, 1 egg, tomato sauce, worcestershire, 1 teaspoon salt and pepper. Spread half of mixture in a 1-1/2-quart round baking dish. Combine remaining ingredients except cheese; spoon over meat. Spread remaining meat mixture over top. Bake at 350 degrees for 55 minutes. Remove from oven and sprinkle with cheese. Return to oven and continue baking 5 minutes or until cheese is melted. **YIELD:** 6 servings.

FIESTA HAMBURGER CASSEROLE

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| 1 pound ground beef | 1 1-pound can kidney beans, drained |
| 3/4 teaspoon salt | 1 12-ounce can whole kernel corn, drained |
| 2 tablespoons fat | 2 teaspoons chili powder |
| 1 onion, chopped | 1/2 teaspoon salt |
| 1 green pepper, chopped | Dash Tabasco |
| 2 8-ounce cans tomato sauce with cheese | |

Combine ground beef and 3/4 teaspoon salt; shape into 1-1/2-inch balls. Melt fat in skillet; add meatballs. Brown on all sides. Add onion and green pepper; cook until tender. Stir in tomato sauce with cheese, kidney beans, corn and seasonings. Cover and simmer about 30 minutes. **YIELD:** 6 servings.

CHILI CHIP CASSEROLE

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| 1 pound ground beef | 1 teaspoon salt |
| 1/2 cup minced onion | 1/4 teaspoon pepper |
| 1/2 cup diced celery | 2 cups corn chips |
| 1 1-pound can chili con carne with beans | 1 cup diced cheddar cheese |

In skillet brown ground beef. Add onion and celery; cook until vegetables are tender. Drain off excess fat. Stir in chili, salt and pepper. Place 2/3 cup of corn chips in greased 1-1/2-quart casserole. Alternate layers of the chili mixture, corn chips and cheese, ending with corn chips. Bake at 350 degrees for 30 minutes or until heated through. **YIELD:** 6 servings.



HAMBURGER PIE

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| 2 cups biscuit mix | 1/2 cup minced onion | 1 teaspoon salt |
| 3/4 cup milk | 1 8-ounce can tomato sauce | 1/4 teaspoon pepper |
| 1 pound ground beef | 1 2-1/2-ounce can mushrooms, drained | 1 teaspoon chili powder |
| 1/4 cup minced green pepper | | Hot Tomato Sauce |

Stir together biscuit mix and milk. Turn onto floured board; knead 10 times. Divide about in half. Roll larger half 1/4-inch thick; place in 9-inch pie pan. Brown ground beef, green pepper and onion. Add remaining ingredients; simmer 10 minutes. Spoon into dough-lined pan. Roll remaining dough; place over filling. Flute edges; slash to let steam escape. Bake at 425 degrees for 20 minutes. Serve with **HOT TOMATO SAUCE:** Cook 1 tablespoon minced onion, 1 tablespoon minced celery and 1 tablespoon minced green pepper in 2 tablespoons fat until soft. Stir in 1-1/2 cups canned tomatoes; cook until thickened. Season to taste with salt, sugar and Tabasco. **YIELD:** 6 servings.

DELUXE BEEF NOODLE BAKE

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| 1 8-ounce package wide noodles | 1-1/2 tablespoons worcestershire sauce |
| 1 pound ground beef | 2 teaspoons salt |
| 1/2 cup minced onion | 1/4 teaspoon pepper |
| 2 10-3/4-ounce cans tomato soup | 1 4-ounce can mushrooms, drained |
| 1 3-ounce package cream cheese, crumbled | 1/4 cup sliced ripe olives |
| 2 tablespoons sugar | 1 cup cornflakes |
| | 1/2 cup slivered almonds |

Cook noodles in boiling salted water until tender; drain and rinse. Brown ground beef and onion; add soup, cream cheese, sugar, worcestershire, salt and pepper. Simmer until thick, about 15 minutes. Stir in cooked noodles, mushrooms and olives. Turn into 8-inch square baking dish. Top with cornflakes. Bake at 350 degrees for 25 minutes. Remove from oven; sprinkle with slivered almonds. Return to oven and continue baking 5 minutes or until almonds are toasted. **YIELD:** 6 servings.

TATER MEATBALL CASSEROLE

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| 1-1/2 pounds ground beef | 1 16-ounce package Tater Tots |
| 1/2 cup minced onion | 2 10-1/2-ounce cans cream of mushroom soup |
| 2 tablespoons minced green pepper | 1 10-1/2-ounce can cream of celery soup |
| 1 tablespoon minced pimiento | 2 teaspoons worcestershire sauce |
| 1 teaspoon salt | 2 tablespoons grated Parmesan cheese |
| 1/2 teaspoon Ac'cent | |
| 1/4 teaspoon pepper | |
| Dash garlic salt | |

Combine ground beef, onion, green pepper, pimiento, salt, Ac'cent, pepper and garlic salt. Shape into 12 meatballs; brown in skillet, adding fat if necessary. In 2-1/2-quart casserole combine Tater Tots and meatballs. Drain fat from skillet; add soups and worcestershire sauce. Cook, stirring, until sauce is smooth and bubbly. Pour over Tater Tots and meatballs. Sprinkle with Parmesan cheese. Bake at 350 degrees for about 30 minutes. **YIELD:** 8 servings.