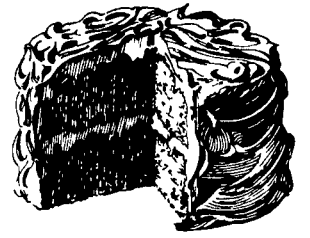


Home On The Range



Make the most of food budget with hamburger

When the budget is tight, many cooks turn to hamburger. And, while serving meals made with hamburger is certainly a good way to stretch the food budget, this very versatile meat can stand alone when it comes to taste.

The recipes blow are an indication of just how many ways you can use hamburger. Try a few of them out on your family soon!

POOR MAN'S STEAK

- 2 pounds hamburger
- 1 cup cracker crumbs
- 1 cup milk
- 1 onion, chopped
- 1 teaspoon salt
- ¼ teaspoon pepper

Mix all ingredients together and press on cookie sheets ¼-inch thick. Chill several hours. Cut into 4-inch squares, roll in flour and fry until brown on both sides. Put pieces in roast pan or 9x13-inch pan. Cover with 1 can cream of mushroom soup and 1 can water, mixed. Bake at 400°F. for 1½ hours.

Nancy Kramer
Newmanstown

STUFFED BURGERS

- 1 pound hamburger
- 1 cup bread crumbs
- 1 egg
- 1 can cream of celery soup, undiluted
- ½ cup cooked rice
- ½ cup chopped onion
- ¼ cup milk

In bowl, mix beef, bread crumbs and egg and ¼ cup undiluted soup. Shape into 8 thin patties; set aside. Mix rice, onion and ¼ cup undiluted soup. Divide rice mixture evenly over 4 patties. Top each patty with another patty. Pinch and seal edges. Panfry until brown on both sides, turning carefully. Add remaining soup and cook 15 minutes.

Nancy Kramer
Newmanstown

QUICK PIZZA BURGERS

- 1 pound hamburger
- 1 medium onion
- 3 ounces pepperoni, more if desired
- 1 8-ounce can pizza sauce
- 1 8-ounce package mozzarella cheese

Brown hamburger, onion and pepperoni in skillet. Drain, add one can pizza sauce. Mix well and simmer 10 minutes. Spoon onto hoagie rolls. Place cheese on top. Broil until brown.

Alda Barger
Warriors Mark

HAMBURGER PATTIES

- 1 pound ground beef
- 1 egg, beaten
- ½ cup corn flakes, bread crumbs or oatmeal
- 2 tablespoons ketchup
- 2 tablespoons water
- 1 tablespoon worcestershire sauce
- ½ teaspoon chopped onion
- ½ teaspoon salt
- Pepper

Mix all ingredients together and form into patties. Pour can of mushroom soup over patties and simmer for 45 minutes.

Sally Sauder
New Holland

VEGETABLE SOUP

- 2 pounds ground beef (browned and drained)
- 3 to 4 pound soup bone
- 2 quarts cold water
- 1 medium onion
- Little salt
- 1½ cups chopped cabbage
- 1 cup potatoes, diced
- 1 cup carrots, sliced
- 2 cups tomatoes
- 2 cups green beans
- 1 cup celery, chopped
- Parsley
- ¼ cup rice or noodles

Brown ground beef, drain and set aside. Place soup bone in 2½-quart saucepan of water. Add onion, cover. Cook slowly for 2 hours or until soup bone is done. Add vegetables and rice or noodles and ground beef. Continue cooking for ½ hour or until noodles or rice are done.

Betty Biehl
Mertztown

GRILLED ONION-BEEF BURGERS

- 6 thick slices onion
- 6 beef patties (1½ pounds ground beef)
- ½ cup vegetable oil
- 2 tablespoons catsup
- 1 tablespoon lemon juice
- ½ teaspoon salt
- 1/8 teaspoon pepper
- 1 clove garlic, minced
- ¼ teaspoon worcestershire sauce
- ¼ teaspoon dry mustard
- 6 hamburger buns, toasted

Place onion slices and beef patties in shallow glass dish. Combine oil, catsup, lemon juice and seasonings. Pour over onion slices and beef patties. Marinate 1 hour or more. Grill or broil onion slices and beef patties about 2 minutes per side to desired doneness, brushing occasionally with marinade. Serve grilled onion slices and beef patties in toasted hamburger buns or, if desired, on toasted French bread.



Grilled Onion-Beef Burgers are marinated in a sprightly oil-catsup-lemon mixture well-laced with garlic, Worcestershire sauce and mustard.

HEARTY HAMBURGER SOUP

- 2 tablespoons butter
- 1 cup onion, chopped
- 1 cup carrots, sliced
- ½ cup green pepper, optional
- 1 pound hamburger
- 2 cups tomato juice
- 1 cup potatoes, diced
- 1½ teaspoons salt
- 1/8 teaspoon pepper
- 4 cups milk
- ½ cup flour
- 3 tablespoons brown sugar

Melt butter in saucepan. Add onions, carrots and green pepper. Cook until onion is tender, but not brown. Add hamburger and cook until meat is crumbly. Stir in tomato juice, potatoes and seasonings. Cover and cook over low heat until vegetables are tender, about 20 to 25 minutes. Combine flour with 1 cup of milk, stir into soup mixture. Add remaining milk and heat. Do not allow to boil.

Note: I use less milk.

Mrs. Lewis Martin
Newville

SEVEN LAYER CASSEROLE

Preheat oven to 350°F. Place the following ingredients in layers in a 2-quart baking dish with tight-fitting cover:

- 1 cup uncooked rice
- 1 cup canned whole kernel corn, drained
- Sprinkle with salt and pepper. Pour over 1 can tomato sauce and ½ can water;
- Add ½ cup each, finely chopped onion and green pepper;
- Add 1 pound uncooked ground beef;
- Sprinkle with salt and pepper and pour on top second can of tomato sauce and ¼ can water.

Cover meat with 4 strips bacon, cut in half

Cover dish and bake at 350°F. for 1 hour. Uncover and bake about 30 minutes longer, until bacon is crisped. Makes 4 to 6 servings.

Mary E. Murray
Jarrettsville, Md.

AMERICAN CHOP SUEY

- 1 pound ground beef
- 2 10½-ounce cans double strength bouillon soup
- 2 10½-ounce cans water
- 1 cup chopped celery
- 1 cup chopped onion
- 2 to 3 tablespoons soy sauce
- 2 to 3 tablespoons brown sauce
- 3 cups cooked rice
- Salt and pepper to taste

Brown ground beef, drain off excess grease. Add soup, water, celery and onions. Simmer until celery is tender. Add remaining ingredients and heat thoroughly. If too thick, add more water or bouillon soup.

Delicious served with crackers or bread. Freezes well. I often make a double batch and freeze one for later.

Norma R. Snook
Jersey Shore

BEEF VOLCANOS

- 1½ pounds ground beef
- 2 eggs
- ¾ cup tomato juice
- 1½ cups quick oats
- ¼ cup onion, chopped
- ¼ teaspoon dry mustard
- 1 tablespoon worcestershire sauce

- 1½ teaspoons salt
- ¼ teaspoon pepper
- 1 cup tomato juice
- 10 1-inch-square cheese pieces

Mix first 9 ingredients and shape into balls. Press cheese squares into center. Place in greased casserole and pour 1 cup tomato juice over top. Bake 35 to 40 minutes at 350°F.

Mrs. Lewis Martin
Newville

HAMBURGER RICE CASSEROLE

- 2 cups cooked rice
- 1½ pounds hamburger
- ½ cup chopped celery
- 1 small onion
- ½ teaspoon salt
- 1½ cups tomato juice

Alternate hamburger and rice in casserole, having rice on top. Pour tomato juice over mixture and bake at 325°F. until meat is thoroughly cooked, about 1 hour. Serves 4.

Mrs. Carl S. Bacon
Felton

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Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Sue Keene Lancaster Farming, P O Box 366, Lititz, PA 17543

March

- 1 One-pot Meals
- 8 Chicken Recipes
- 15 St. Patrick's Day Treats

Featured Recipe

If the winter doldrums are setting in and cabin fever has struck your household, cheer up your family with a steaming bowl of chili. Made with versatile hamburger, this quick dish is a winter favorite in nearly every home.

Chili Con Carne

- 1 medium onion, chopped
- 1 greenpepper, chopped
- 1 pound ground beef
- 2 tablespoons chili powder
- 1 clove garlic, chopped fine
- Salt and pepper to taste
- 1 teaspoon sugar
- 1 pinch oregano
- 2 small cans tomato sauce with onions
- 1 can water
- 1 medium can red kidney beans

Saute onion, green pepper and meat until onions are clear and meat is browned. Drain meat. Add remaining ingredients and simmer for a half hour or until hot.