

A Bit of Italy..



Basil, oregano and tomato lend lively flavor to Burgers Italiano. They're topped with a bit of Parmesan cheese at serving time. Salad, chips and milk make them a meal.

Burgers Italiano are "spoon-burgers" with saucy pizza seasonings, like to be particular favorites with the ever-hungry younger set.

Burgers Italiano

- 1/4 cup (1/2 stick) butter
- 1 pound ground beef
- 1 can (4 oz.) sliced mushrooms, drained
- 1/4 cup chopped green pepper
- 1/2 cup chopped onion
- 1/4 teaspoon garlic powder
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried oregano
- 1/4 cup flour
- 1 cup milk
- 1 can (8 oz.) tomato sauce
- 6 hamburger buns, toasted

Hamburger-Bobs In Barbecue Sauce

Barbecue Sauce:

- 1/4 cup (1/2 stick) butter
- 1/4 cup chopped onion
- 1/2 cup chili sauce
- 2 tablespoons lemon juice
- 2 tablespoons brown sugar
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt
- 1 teaspoon dry mustard

Hamburger-Bobs:

- 1 1/2 pounds lean ground beef
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 3 medium potatoes, pared and sliced 1/4-inch thick
- 4 medium carrots, pared and cut into thirds

To prepare sauce: In a small skillet melt butter; saute onion until tender. Add chili sauce, lemon juice, sugar, Worcestershire sauce, salt and mustard. Simmer 15 minutes; set aside.

To prepare Hamburger-Bobs: In a bowl combine beef, salt and pepper; mix lightly, shape into 18 meat balls. On each of 6 skewers alternate 3 meat balls, 2 slices potato and 2 pieces carrot. Place each skewer on double thick 12-inch square of aluminum foil; top with 2 tablespoons sauce. Double fold over top; twist ends.

Place on grill over medium coals folded side up (do not turn) for 40-50 minutes or until desired degree of doneness. To serve: Open package; remove skewer and use foil as serving container. Makes six servings.

Grated Parmesan cheese

Melt butter in a large skillet. Add ground beef, mushrooms, green pepper, onion, garlic powder, salt, pepper, basil and oregano. Cook over medium heat, breaking meat into small pieces with a fork, until meat is well browned.

Remove from heat. Sprinkle flour evenly over mixture and stir to blend in smoothly. Stir in milk. Return to low heat and cook until thickened, stirring occasionally. Stir in tomato sauce. Heat thoroughly. Spoon serving size portions over toasted buns and top with a little Parmesan cheese.

Makes six servings.

DESSERTS



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