

Broiled Hamburgers

Ingredients

- 1 lb ground beef
- 4 Tbsp catsup
- 2 tsp horseradish
- 1 onion, grated
- 1 1/2 tsp Worcestershire sauce
- 1 tsp salt
- 12 hamburger buns
- Mustard (thin, to spread)

Instructions

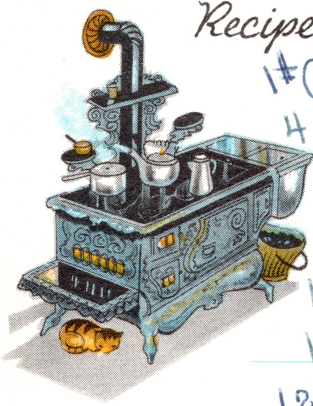
1. Combine ground beef, catsup, horseradish, grated onion, Worcestershire sauce, and salt in a mixing bowl. Mix well.
2. Divide mixture into 12 equal balls.
3. Open buns and spread a thin layer of mustard on the top halves. Return tops to bag.
4. Place a ball of mixture on each bottom bun half. With fingers, spread evenly over bun and well over edges.
5. Place on broiler rack. Broil until brown - takes 3-5 minutes according to distance from heat. Watch carefully until you know the time.
6. Place tops on broiler - only long enough to heat and slightly brown. Keep door ajar - about 1 1/2 minutes or so.
7. Can be mixed and placed on buns the night before with wax paper between them. Makes it easy and fast when you have last-minute guests.

teenth Cal. per serving when small.

Makes 12

Here's what's cookin' **Broiled Hamburgers** Serves ??

Recipe from the kitchen of Aileen Landreth



1# Ground Beef
4 tbs. Catsup
2 tsp Horseradish
1 onion grated
1/2 tsp. Worcesters Sauce
1 tsp. salt
12 Hbgr. Buns

Double 2#
8 tbs.
4 tsp.
2 onions or 1 large
3 tsp.
2 tsp.
24 buns

Combine in mixing bowl - mix well - divide in 12 equal balls.
Open buns, spread thin mustard on tops - return to bag. Place a
ball of mixture on each bottom of bun - with the fingers spread

(over)

evenly over bun and well over edges.

Place on broiler rack; broil until brown — takes 3-5 minutes according to distance from heat. Watch carefully until you know time. Place tops on brown — only long enough to heat and slightly brown. — Do ^{not} ajar — 1½ min or so.

Not long enough to make a loaf — (by slow husbands)

Can be mixed + placed on buns, waxpaper between the night before, makes it easy + fast — when you have fast neighbors.

Ruth, Paula, Jim, Bob + Aileen — Thank you, kids.

8/25/64.