
Allow them to brown. Remove from pan and using drippings, make gravy with gravy mix, more flour, water and seasonings. Place patties in oven-safe pan, arrange onions, celery and mushrooms on top. Pour gravy over all, cover with foil. Bake at 350° for about 30-40 minutes until cooked through. Serve over rice. Serves 2-3.

Note: Special thanks to my friends, Clara and Deloris for hours of fun making this for Wednesday night meals at church, using 30-40 pounds of beef of course!

Connie Brantley Daniels

*O*NION BURGERS

1 lb. hamburger meat *1 pkg. hot dog buns*
1 can Campbell's French onion *Mustard*
soup

Brown meat; drain. Add soup (don't dilute). Mix well. Place buns close together on baking sheet lined with foil. On each bun, spread meat mixture on top, top with a line of mustard. Wrap foil around them and bake at 200° for 20 minutes to steam.

Melanie Brantley Haley

*H*AWAIIAN HAMBURGERS

1 (9-oz.) can sliced pineapple in *½ c. ketchup*
its own juice *2 drops liquid smoke*
1 lb. extra-lean ground beef *4 whole wheat lite hamburger*
2 T. pineapple juice, reserved *buns*
¼ c. light brown sugar

Drain the pineapple, reserving 2 tablespoons juice. Shape the meat into 4 patties. In a separate bowl, mix the pineapple juice, brown sugar, ketchup and liquid smoke. Mix well. In a skillet, pan-fry the patties until well done. Pan-fry the pineapple rings, making sure not to break the rings. Brush with the sauce while cooking. Place a patty on one side of each bun. Top each with a pineapple ring. Place the other half of each bun on top. Makes 4 sandwiches. **This recipe is not core.** To make it core, use brown sugar substitute and omit the bun. Serves 4.

Tammy Brantley Mobley