
Soak bread in milk and mash up. Crumble crackers. Add that to the hamburger, salt and pepper, garlic powder, onion, egg and Worcestershire sauce. Make into patties (like large fat oval shaped hamburgers) and brown on both sides in skillet. Add water, bouillon, green onions and mushrooms and simmer for 30 minutes. Add 2 tablespoons red wine just before serving if desired. Delicious!

Connie Brantley Daniels

SALISBURY STEAKS

<i>2 lbs. lean ground chuck</i>	<i>Flour</i>
<i>2 env. soup mix</i>	<i>1 can chicken broth</i>
<i>1 T. Worcestershire sauce</i>	<i>1 can cream of chicken soup or 1</i>
<i>4-5 slices bread</i>	<i>can cream of mushroom soup</i>
<i>½ c. milk</i>	<i>Water</i>
<i>1 egg</i>	

Mix ground chuck, soup mix and Worcestershire sauce well. In a separate bowl, break up bread slices, add milk and egg; mix well to soften bread. Combine meat mixture and bread mixture and mix well to soften bread. Combine meat mixture and bread mixture and mix well. Shape into serving-size portions, roll in flour and brown on both sides. Remove from pan. Brown flour in oil to make gravy. Add 1 can chicken broth, 1 can cream of chicken soup or cream of mushroom soup and enough water to thin gravy a little. Mix well and place meat patties back in gravy. Bake in roaster 1 hour at 350°. Serve with rice or mashed potatoes.

Evelyn McGee Brantley

HAMBURGER STEAK

<i>½ c. milk</i>	<i>Flour</i>
<i>1 slice bread</i>	<i>1 onion, sliced</i>
<i>1 egg</i>	<i>1 stalk celery</i>
<i>1 lb. ground beef</i>	<i>Sliced mushrooms</i>
<i>Salt and pepper</i>	<i>Brown gravy mix</i>
<i>Tony's seasoning</i>	

Place milk in bowl, soak bread in milk until it falls apart, add egg and ground beef. Mix well. Season to taste with Tony's, salt and pepper. Form into patties, dust well with flour, brown on both sides. Also while browning, add onion slices and chopped celery and mushrooms.

(continued)