

Burger Bundles

Helen Knight - Alpena, MI

Treasure Classics - National LP Gas Association - 1985

Servings: 5

*1 cup herb-seasoned
stuffing mix
1 pound ground beef
1/3 cup evaporated milk
1 can (10-3/4 ounce) cream
of mushroom soup
2 teaspoons Worcestershire
sauce
1 tablespoon catsup
parsley (for garnish)*

Preparation Time: 25 minutes

Bake Time: 45 minutes

Prepare the stuffing mix according to package directions.

In a bowl, mix the ground beef with the evaporated milk. Divide into five portions on waxed paper. Flatten each patty to form a six-inch circle.

Spoon 1/4 cup of stuffing into the center of each patty. Draw the edges over the stuffing and seal. Place the bundles in a one-and one-half quart casserole.

In a saucepan, combine the soup, Worcestershire sauce and catsup. Heat until bubbly. Pour over the meat in the casserole dish.

Bake, uncovered, in a moderate 350 degree oven for 45 to 50 minutes.

Garnish with parsley.

(To vary the flavor, use different soups.)

(Using five pounds of ground beef, one box of stuffing, 1-2/3 cans of milk (or one large can) and making smaller balls, you can produce forty medium balls.)

Per Serving (excluding unknown items): 334 Calories; 27g Fat (74.0% calories from fat); 17g Protein; 5g Carbohydrate; trace Dietary Fiber; 83mg Cholesterol; 341mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 0 Non-Fat Milk; 4 Fat; 0 Other Carbohydrates.