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# Sarah`s Hulamagusha

*Mrs Marvel Erway Porter - Osborne, KS*

*Olde Family Favorites - Order of the Eastern Star -1965*

**1 pound ground beef**  
**1 teaspoon salt**  
**1/8 teaspoon pepper**  
**1/8 teaspoon oregano**  
**1/8 teaspoon tarragon**  
**1/8 teaspoon thyme**  
**1/8 teaspoon basil**  
**1/8 teaspoon marjoram**  
**1/2 teaspoon chili powder**  
**1/2 cup green pepper, chopped**  
**1/2 cup onion, chopped**  
**1 can tomato soup**

In a skillet, cook the ground beef gently in its own juices until it turns a light color.

Add the seasonings, green pepper and onion. Simmer until tender.

Add the tomato soup. Cook until well mixed and slightly thickened.

Serve on buns.

## **Ground Beef**

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*Per Serving (excluding unknown items): 1550 Calories; 123g Fat (71.8% calories from fat); 79g Protein; 30g Carbohydrate; 4g Dietary Fiber; 386mg Cholesterol; 3153mg Sodium. Exchanges: 1 Grain(Starch); 11 Lean Meat; 2 Vegetable; 18 1/2 Fat.*