

# Country Good Recipes



## **GREEN CHILE BURGERS**

**2 lbs. ground beef · 1 (7-oz.) can diced green chiles · 1 (2-oz.) can sliced ripe olives · 1/3 cup Hunt's® Ketchup · 1/2 teasp. each: chili powder and garlic salt · 1/4 teasp. pepper · 4 oz. Monterey Jack cheese, sliced · 8 hamburger buns**

In a bowl combine first **7 ingredients**; mix thoroughly. Form into 8 hamburger patties. Broil or grill 6 inches from source of heat, 5 minutes on each side or until desired doneness. Top patties with cheese last 3-4 minutes of cooking. Place on warm hamburger bun; top with ketchup. Serve immediately. Makes 8 hamburgers.

## **BACON STUFFED BURGERS**

**1/2 lb. bacon, cooked and crumbled · 2 cups shredded Cheddar cheese · 1/4 cup sliced green onions · 1/3 cup Hunt's® Ketchup · 2 lbs. ground beef · 6 whole wheat hamburger buns**

In a bowl combine first **4 ingredients**; mix well. Divide hamburger into 12 equal portions. Flatten each into a thin patty. Place equal portions cheese mixture in center of 6 patties, then top with one of the remaining patties. Pinch edges to enclose and seal burgers. Grill or broil hamburgers 6 inches from source of heat, 5-10 minutes on each side or to desired doneness. Serve on wheat buns. Makes 6 hamburgers.

## **KRAUTBURGERS**

**1 (27-oz.) can sauerkraut, drain · 1 cup Hunt's® Ketchup · 1/4 teasp. pepper · 1-1/2 lbs. ground beef · 6 hamburger buns, toasted · 1 cup shredded; Cheddar, Monterey Jack or Swiss cheese**

In a small pan combine sauerkraut, ketchup and pepper; cook over medium heat 5-10 minutes. Meanwhile, form ground beef into 6 hamburger patties. Cook patties 5 minutes on each side or until desired doneness. Place on toasted buns, top with sauerkraut sauce and cheese. Serve immediately. Makes 6 hamburgers.

## **MUSHROOM STUFFED BURGER BUNS**

**8 hamburger buns · 1 lb. lean ground beef  
· 1 egg · 1/2 cup Hunt's® Ketchup · 1/2 lb.  
mushrooms, chopped · 2 Tablesp. chopped  
parsley · 1 teasp. dry mustard · 1/2 teasp.  
each: garlic powder and salt · 1/4 teasp.  
each: pepper and thyme**

Hollow out the center of each half of each hamburger bun, reserve bread crumbs. In a bowl, mix bread crumbs with **remaining** ingredients. Fill bottom half of each bun with equal portions hamburger mixture. Bake at 375° 25 minutes; top each patty with top half of bun and bake 5 minutes longer. Makes 8 hamburgers.

## **BELL PEPPER BURGER RINGS**

**2 large green peppers · 1 lb. ground beef · 1/4 cup chopped onion · 1/4 cup Hunt's® Ketchup · 1 Tablesp. horseradish sauce · 1 teasp. salt · 1/2 teasp. dry mustard · American cheese slices (optional) · 6 hamburger buns**

Slice 3 rings (1/2 inch thick) from the middle of each green pepper. Remove center and seeds from rings; set aside. Chop **2 Tablespoons of remaining** green pepper and combine with meat, onion, ketchup, horseradish sauce, salt and mustard. Place pepper rings on wax paper and firmly press meat mixture into the center of each. In a large skillet brown patties 5 minutes on each side or until desired doneness. Top with cheese last 3-4 minutes of cooking, if desired. Serve on warm buns. Makes 6 hamburgers.

## **PITA POCKET BURGERS**

**1-1/2 lbs. ground beef · 1/4 cup Hunt's® Ketchup · 2 teasp. seasoned salt · 1 teasp. dill weed · 1/4 teasp. each: garlic powder and black pepper · 6 slices American cheese · 6 pita pockets, warmed · 1 avocado, sliced into sections · 1 package alfalfa sprouts · 1 red onion, thinly sliced**

**In a bowl combine first 6 ingredients; mix well. Form into 6 hamburger patties. Broil 6 inches from source of heat, 5 minutes on each side or until desired doneness. Top with cheese last 3-4 minutes of cooking. Slit top edge of pita pocket, slide hamburger inside. Fill each pita burger with equal portions avocado, sprouts and onion slices; top with ketchup. Makes 6 pita pocket burgers.**