

HAMBURGERS HOT DOGS & Brats

List:

Hamburger Patties

Hamburger Buns

Hot Dogs/Brats

Hot Dog Buns

Ketchup

Mustard

Relish

Tomatoes

Pickles

Lettuce

Chips

Baked Beans

Macaroni and Cheese

Potato Salad

Cup Cakes, Cookies or something sweet

Hamburger Patties, you can buy these already pre-formed in your freezer section. Just take them out a couple of hours before you need them and sprinkle with some Season All or Season Salt.

Homemade, do them the week or two before and freeze with wax paper in between each patty.

Hamburger Patties

Makes approximately 50 burgers (about 10 per pound)

5 lbs Hamburger

2 Tbl Minced Onion

2 Tbl Garlic Salt

2 Tbl A1 Sauce

2 Eggs (beaten)

I like to line a pan with wax paper and Saran Wrap. Don't use tinfoil, the meat will absorb a metal taste. The key with good burgers is to not over handle the meat. Mix all ingredients in a bowl and just make sure they are thoroughly incorporated. Take a ¼ cup measuring cup and scoop it up and fill it level, dump it in your hand and make it into a ball and flatten to about ½ inch thick with a flat bottom bowl and small plate. Sprinkle with season salt and put in the pan you lined. Make a single layer and then a layer of wax paper between. Repeat until all patties are made. Make sure if you are freezing them to seal them up with Saran Wrap so they don't get freezer burned.

Baked Beans

1 #10 can Cheap Baked Beans (this is the industrial size from your local wholesale club or several grocery stores sell them as well)

1 cup Ketchup

1 cup Brown Sugar

1 Tbl Mustard

3 Tbl Minced Onion

1 Tbl Liquid Smoke

8-10 slices Thick sliced, raw Bacon (cut into pieces)

Drain most of the liquid off of the baked beans from the can. Add in all the ingredients except bacon and this will fill a 9x13 pan and will serve about 40-50 people. Bake in the oven until bubbly and hot! You may also cook and keep warm in a crock pot.

Potato Salad - Watch for my Potato Salad Recipe coming out next Friday in an upcoming blog for Memorial Day! *Tip:* only use red potatoes or Yukon gold potatoes!

Cookies – Make your graduates 2 favorites! If sugar cookies, cut them into squares and ice the center in a square shape with school color icing and pipe around the outside a thin line in dark chocolate and a dark chocolate circle in the middle for graduation caps! If you're really adventurous, take a the dark chocolate icing and draw a line from the center button diagonally to a corner and make a tassel at the end of the edge of the cookie, just keep it all on the top so they stack better.

Macaroni & Cheese

This is always a crowd favorite!

2 lbs Boxes of Medium Shells

1 32 oz can/box of Chicken Broth

3 Tbl Garlic Salt
Water

1 lb Velveeta

1 8 oz pkg shredded Co-Jack Cheese

2 16 oz cans evaporated milk

½ cup Butter

Bring water, chicken broth and garlic salt to a boil and cook noodles al dente (just softened and pliable). While boiling, cube up Velveeta and butter. Drain pasta, put in Velveeta and butter and let melt a little then add evaporated milk and shredded cheese. Mix until all is coated. Bake for about 30 minutes at 350° and serve warm.