



Our Family Recipes

Mary's Paul Bunyanburgers

(Mary Elizabeth Yerkes Churma Miller Martin)

Main Dishes

I remember Mom making these. We would come in and fill our own burger to suit our taste. Dad would then barbeque them. Idea from Better Homes & Gardens Barbecue Book

2 eggs
2 pounds ground beef
2 tablespoons Worcestershire sauce
1 ½ teaspoon salt
½ teaspoon seasoned or garlic salt
Pepper

Everything (see below)

Beat eggs slightly; add ground beef and sprinkle with seasonings. Divide into 3 or four equal amounts.

Place meat on waxed paper and cover with another piece of waxed paper. Using a rolling pin, lightly roll meat into a circle.

Leaving a one-inch margin for sealing, fill half of the patty with:
mustard, ketchup, bar-b-que sauce, onions, cheese, relish, pickles, anything you want!

Fold the meat over the filling side and press around the margin.

Brush the meat with oil or butter to prevent the meat from sticking to the grill. Cook slowly to allow "everything" to cook.