

Loosemeat Sandwiches Recipe

These taste like a good old fashioned hamburger. They are so good! We usually double the recipe and use the meat in Stuffed baked potatoes on the second night.

45 min | 15 min prep

SERVES 8

- 2 lbs lean ground beef
 - 1 teaspoon salt
 - 1/2 teaspoon black pepper
 - 1 1/2 cups beef broth
 - 1 teaspoon garlic powder
 - 1-2 onion, chopped
 - 24 dill pickle slices
 - mustard
 - 8 hamburger buns
1. In a large skillet over medium heat, cook onions until brown and caramelized. Add ground beef and cook until brown.
 2. Add salt, pepper, garlic powder and beef broth to cover. Reduce heat to low and simmer, uncovered, until broth is gone, 15 to 30 minutes.
 3. Serve meat on buns topped with dill pickle slices and mustard.
 4. *We steam the buns on top of the meat (with lid on skillet) for a minute or two to get them nice and soft.