

Maid-Rite Sandwiches

This is a very TASTY, JUICY, LOOSE MEAT sandwich filling. In reading thru this recipe you will notice the use of both fresh and dried onion. Please use the onion type specified in the recipe step you are on for maximum flavor.

Mustard & Onions are the seasonings of choice for this recipe.

2 tablespoons dried chopped onions
3 tablespoons water
1 lb. lean ground beef
1 1/2 cups chicken broth (I use Swanson's)
1/2 teaspoon salt (less if broth is salted)
1/2 teaspoon pepper
6 hamburger buns
mustard, to taste
chopped fresh onions, to taste

1. Soak the dried onions in the water.
2. Crumble ground beef into a hot skillet and cook over medium high heat.
3. When the soaked onions have begun to soften and expand, add it and any remaining water (if any) to the beef.
4. Stir frequently as the meat browns, using a wooden spoon to break the meat into small crumbles.
5. When the meat has browned, add the chicken broth, salt and pepper.
6. Cook until liquid is ALMOST gone, about 10 minutes.
7. Serve meat on buns with mustard and fresh chopped onions.
8. ENJOY!