

## HOT BURGERS

5 lbs. ground beef, browned and drained

2 to 3 onion, chopped

1 quart tomato juice

1 ½ cup catsup

2 T. chili powder

2 tsp. salt

3 T. mustard

1 tsp. Pepper

½ cup to 1 cup fine bread crumbs (add later)

This is best if you cook it for at least 2 hrs.

Add bread crumbs after it has cooked for several hours. Depending on how juicy it is then, add ½ cup and add more as needed.

This is the recipe that we used when we were youth leaders in 1962. We still use it today.