

## Mix

4 lbs good hamburger meat

1 envelope onion soup mix

2 stale rolls or 4 slices stale white bread

4 tbsp sour cream

3 eggs

pepper to taste

no salt needed soup is salt enough

soak roll or bread in warm water for a minute or so. Squeeze and add to hamburger.

Mix well

shape into nice size hamburgers fry just to brown on both sides place in sauce

Sauce (mix sauce in roaster)

1 good sized onion chopped

1 green pepper chopped

3-4 stalks celery chopped

sautee in pan grease from hamburgers

add to sauce below.

2 big can Hunts tomato sauce and 1 jar Prego or Ragu (large jar)

bake covered at 400 deg for about an hour and half or little longer depending on how thick you want the sauce to be.

this recipe makes about 20-25 hamburgers depending on the size of the hamburgers.