

"Universal Meat Mix"

Frank Burnham

(Formerly Dr. Digital - Sub-contractor at HQ Electronics).

I call this my "Universal Meat Mix".

Good for many dishes with the addition of a few other spices, like Tacos, burritos, etc. (By adding hot pepper, or whatever for the dish).

This recipe is something like the old Scone Shop used to make here, before they went out of business.

The night before, take several large potatoes (Wash the potatoes thoroughly and leave the skins on), and cut up into French fries. Place in bowl, and make sure they are covered with water completely. Sometimes a plate on top helps, weighted down with another bowl of water. (This soaking will turn some of the starch in the potatoes to sugar, and makes awesome French fries to go with the dish below - or eat them with other dishes.)

To cook: Deep-fry the fries until crisp, salt, and eat.

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In the morning, take out a loaf of frozen bread and let rise, (or make your own bread). When it has almost risen, make up the following:

Take 2 lbs. of hamburger meat.

Season to taste with:

Pepper

Salt

Fresh finely chopped onion, and lots of fresh garlic very finely chopped.

Other seasonings may be added if you wish.

(Drain thoroughly- VERY important!)

Now take the loaf of bread and split it down the middle from the top. Do not cut through to the bottom of the pan though, and leave the ends of the bread loaf intact.

Then put the hamburger mixture into the bread. Fold the dough back over the top of the opening and "pinch" closed. Leave a couple of small vent holes though by pricking with a fork.

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Put in oven and cook like a normal loaf of bread. Pull from oven and while still hot coat the top of the bread with bacon grease or real butter.

When you take it out of the oven to cool. About 15-20 minutes before its cool enough to cut, start cooking the home made fries to have with it.

Wait until its just cool enough to cut the bread and eat while still warm. (You may add catsup, cheese, or BBQ sauce to the top of the slices.)

Alternate:

If you wish, you can also break the bread up into fist size pieces before letting it rise and then stuff each piece as above. Makes a "Scone" or " Piroshky type meal.

Serve with the homemade fries. Lightly salt the fries, or no salt; whichever you prefer.

Note:

I don't know city, or state, referenced in this recipe by the author.

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