

Hank's All-American Burger

Ingredients

- 2 pounds extra-lean ground beef (93%)
- 1 (1 ounce) package dry onion soup mix
- 1 egg, lightly beaten
- 2 teaspoons hot pepper sauce
- 2 teaspoons Worcestershire sauce
- 1/4 teaspoon ground black pepper
- 3/4 cup rolled oats



Directions

1. Preheat an outdoor grill for medium high heat and lightly oil grate.
2. In a large bowl, combine the beef, onion soup mix, egg, and oats. Shape into 6 patties.
3. Grill patties over medium high heat for 10 to 20 minutes, or to desired doneness.

Mother's American Potato Salad

Ingredients

- 5 pounds red potatoes
- 6 eggs
- 1 cups mayonnaise
- 1 onion, diced
- 2 green onions, thinly sliced
- 1 small green bell pepper, seeded and diced
- 3 stalks celery, thinly sliced
- 2 teaspoons salt
- 1 teaspoon ground black pepper



Directions

1. Bring a large pot of water to a boil. Add potatoes, and cook for 15 to 20 minutes, or until tender but still firm. Drain, cool and cut into cubes.
2. Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.
3. In a large bowl, combine chopped potatoes and eggs. Mix together mayonnaise, chopped onion, green onion, green pepper, and celery. Season with salt and pepper, then mix well. Cover, and refrigerate for several hours or overnight.