

Pizza Burgers



2 pounds of ground chuck
1 medium onion - chopped
salt and pepper - a few shakes (to taste)
1 can Tomato Soup
2/3 cup salad dressing (miracle whip or mayonnaise)
1 tsp. oregano
1/4 tsp. sage
4 oz. pkg. pizza cheese (mozzarella)
Hamburger buns

Fry hamburger, onion, salt and pepper. Add oregano and sage, stir in. Add Soup and salad dressing - stir in. Take off of heat and add cheese. Just stir in. Spread over half of bun and set on cookie sheet.

Bake for 10-15 minutes or until hot at 350 degrees.

Sprinkle parmesan cheese on top before baking.

Makes (12 buns in 1/2) 24 servings

Perfect Peach Cobbler

3 C. fresh peaches (or used 1 bag of frozen)
1 Tblsp. Lemon Juice
1 C. Flour
1 & 1/4 C Sugar
1/2 tsp. salt
1 egg - beaten
6 Tblsp. butter - melted

Place peaches on the bottom of a 10"x6"x1&1/2" baking dish.

Sprinkle with lemon juice and 1/4 cup of the sugar.

Sift together the flour, sugar, and the salt.

Add egg, tossing with fork until crumbly.

Sprinkle mixture over peaches and then drizzle butter over the crumb topping.

Bake at 375 degrees for 35-40 minutes

Apple Crisp

Slice apples in pan 1 and 1/2 inches deep.

Sprinkle with white sugar.

Topping:

1/3 C. butter

1/2 C. brown sugar

1/8 Tblsp. baking soda

1/8 tsp. Baking Powder

1/2 C. oatmeal

1/2 C. Flour

Mix with fingers and sprinkle over apples

Bake at 325 degrees for 35 minutes