



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Taco Burgers and Potato Packets

- 1 pound of lean ground beef (at least 80% lean)
- ½ cup of purchased fine bread crumbs
- 2 Tablespoons of Old El Paso taco seasoning mix (from a 1 ounce package)
- ¼ cup of milk
- 3 cups of frozen southern style diced hash browns (from a 32 ounce bag)
- 1 cup of Old El Paso Cheese and Salsa dip

In medium bowl, mix ground beef, bread crumbs, taco seasoning mix and milk until well blended. Shape mixture into 4 (4-inch) patties. In another medium bowl, mix frozen potatoes and dip.

Cut 4 (18x12-inch) sheets of heavy-duty foil. Place 1 patty on each; top with 1/4 of potato mixture. Wrap each packet securely using double-fold seals, allowing room for heat expansion.

Bake these burger packets in a 350°F oven. Place packets, seam sides up, in a 15x10-inch pan with sides. Bake 40 minutes or until burgers are thoroughly cooked.

Makes 4 burger packets, these are very yummy and easy to make!!

Double the recipe for larger family

This can also be made on the grill for camping or just a picnic:

Heat gas or charcoal grill.

Place packets, seam sides up, on grill over medium heat. Cover grill; cook 15 to 25 minutes, rearranging packets several times, until patties are thoroughly cooked.