

Supper on a Bread Slice

Ingredients

- 1 lb. Tiefenthaler Ground Chuck
Raw, thawed out
- 2 eggs
- 1 teaspoon mustard
- 5 oz. can Carnation Evaporated Milk
- 1 sleeve of saltine crackers, crushed
- 1 cup Shredded Cheddar Cheese
- 1 teaspoon salt
- 1 teaspoon pepper

- 1 loaf French Bread



Pre-heat oven to 350°

Slice the loaf of French Bread in half the long way. Hollow out the bread to make a "boat" on each half of the bread. We will put the beef mixture inside the hollowed out "boat". You can use the bread for something else like making homemade croutons or something :)

Mix all the raw ground chuck and the rest of the ingredients in a mixing bowl. Put half of the beef mixture in each bread boat. Wrap each bread loaf in a separate tin foil packet.

Bake for 1 hour or until the hamburger is fully cooked.

Slice and enjoy

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