

## MENU 5

### N U W A Y S

Place two pounds of hamburger in saucepan with a small onion that has been diced or grated. Cook hamburger on low heat to begin with until fat and liquid begin to come out of the hamburger, and then increase to medium heat. To begin with you must watch the hamburger closely and keep breaking it up so it will not be in chunks. You start out on low heat so that the hamburger does not get browned. After hamburger is broken up and there is plenty of liquid in saucepan, you will only need to stir it occasionally.

Salt hamburger with one teaspoon of salt and a dash of pepper as it cooks.

Nuways are best when served on the restaurant style buns, but if they are not available then use regular hamburger buns.

To serve Nuways in the original way, only use mustard and sliced dill pickles. A Nuway Deluxe will have a slice of cheese. Ketchup is not allowed for the original way.

#### SERVE WITH:

French Fries (see Recipe 9)

--or--

Fabulous Fried Onion Rings (see Recipe 6)

and

Tomato/Pepper/Celery Relish (see Recipe 23)