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Gridiron Greats

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Are you in the "hamburger slump" for those picnic eats? With the ease of broiling a hamburger you can surprise the gang with these real picnic treats.

**WEINER TOTEMS**
- Frankfurters or bologna
- Bacon slices
- Dill pickles

1. Thread the end of a bacon slice on a skewer (or unbent metal coat hanger), add a chunk of frankfurter, and weave bacon under; add a pickle chunk and weave bacon over it. Continue until the frank has "disappeared." Leave "elbow room" so that the bacon can become crisp.
2. Broil slowly over a charcoal fire or glowing coals.
3. Pop into a fresh bun and smother with mustard and catsup.

**JUMBO HAMBURGER SURPRISES**
2 lbs. ground beef
2 tsp. salt
Pepper

Roll hamburger patties extra thin (about \( \frac{1}{4}'' \)) using about \( \frac{1}{4} \) c. meat for each patty. Place a little chopped onion, grated cheese and barbecue sauce between two patties. Seal well and wrap patties with bacon slices. Broil or grill. Top with tomato slice and slide into a toasted bun.

Two pounds of ground beef make 6-8 jumbo hamburgers.

**PIGS IN BACON**
Cut a deep lengthwise slit in frankfurters. Spoon mustard or catsup into slit and fill slits with thin strips of cheese. Roll a slice of bacon in a spiral around the frank. Fasten with toothpicks. Grill until the bacon is crisp.

**HOBO'S DELIGHT**
On a square of heavy aluminum foil, place a hamburger patty topped with an onion slice, carrot strips and potato cubes. Seal the packages and cook in coals approximately 30 minutes, or until the vegetables are tender.

**HOT GARLIC BREAD**
Slash a long French loaf of bread in even slices. Make the cuts on the bias, and don't cut clear through. Mash one garlic clove thoroughly, cream with \( \frac{1}{2} \) c. butter. Spread generously between slices. Wrap loaf in foil. Place on grill until hot and turn frequently.

**BANANA BOATS**
Cut a V-shaped wedge lengthwise in a banana. Fill the groove with marshmallows and chocolate chips. Wrap tightly in aluminum foil and lay it on hot coals for 5-10 minutes.

**THE FINALE**
Roast walnuts or peanuts in the shell over the last embers of the dying coals. Place nuts in a wire popcorn popper. Shake to heat evenly. Serve with plenty of salt.