

Camp Menu Batch Recipe
OSCAR'S SLOPPY MESS

Serve

40

4500	gram	Ground Beef (lean)
1	only	Onion (Yellow fresh)
3	only	Bell Pepper (Red fresh)
3	only	Bell Pepper (Yellow fresh)
12	only	Tomato (on the Vine fresh)
1	head	Lettuce (Iceberg fresh)
40	only	Bun (Hamburger whole wheat)
1250	ml	Condiment (Ketchup)
17	ml	Condiment (Mustard Prepared)
150	ml	Sauce (Worcestershire)
150	ml	Sugar (Golden packed)
1354	gram	Cheese (Cheddar shredded)
1250	ml	Cream (Sour)

Prep:

- Thaw ground beef in cooler overnight
- Trim onions; peel; dice fine
- Trim red peppers; core; rinse; dice fine
- Trim yellow peppers; core; rinse; dice fine
- Rinse tomatoes; trim; dice
- Trim lettuce; shred; rinse
- Split buns

- Coat serving dishes with non-stick cooking spray

Cook:

- Preheat grill

- Brown ground beef; add onion & peppers; add ketchup, mustard, Worcestershire sauce & golden sugar; cook on medium heat for 5 minutes
- Transfer to prepared serving dishes; cover & serve with buns, cheese, tomatoes, lettuce & sour cream