

Camp Menu Batch Recipe  
**OPEN FACED HAMBURGER SANDWICH**

Serve

40

4500	gram	Ground Beef (lean)
40	only	Bun (Hamburger white)
40	only	Egg (grade A large)
467	ml	Sauce (Worcestershire)
300	gram	Crumb (Bread seasoned)
		Spice (Garlic Powder)
7	pouch	Mix (Gravy Homestyle Hot Chicken)

**Prep:**

- Thaw ground beef in cooler overnight
- Split hamburger buns

**Cook:**

- Preheat grill
- Combine eggs, Worcestershire sauce, bread crumbs, garlic powder (to taste) & black pepper (to taste); crumble beef over mixture; mix well; shape into 40 patties; grill until cooked through; drain on paper towels; transfer into serving dishes; cover & keep warm
- Make gravy according to package directions; cover & keep warm
- Serve patties on open-faced buns & pour gravy over