

## Barbeque Hamburgers Recipe

<b>Ingredients:</b>	3 lb. hamburger 1 large onion, chopped 1 pint ketchup 1 pint tomato juice 3 Tbsp flour 1 Tbsp Worcestershire sauce 1 tsp curry powder salt and pepper (optional) cayenne pepper powder or hot sauce for a kick 10 hamburger buns
<b>Notes:</b>	main course
<b>Instructions:</b>	Put Dutch oven over hot coals to heat. Brown hamburger and onion, breaking into small bits and cooking thoroughly. Drain off grease. Pour in ketchup, tomato juice, and season with salt and pepper (and cayenne pepper or hot sauce if desired). Bring to a boil while stirring. Dissolve flour and curry powder in a cup with Worcestershire (what a crazy word!) sauce and enough water to thin the mixture. Mix into hamburger. Simmer at about 325 degrees for 2 hours.  Serve 8-12 people on buns with french fries or potato chips made in a second dutch oven (see D.O. Fryer). Hamburger buns come in 10 packs, so that works nicely.