

Hamburger Hot Pot

Recipe adapted from *Food.com*
Provided by the Auburn Interfaith Food Closet

SERVES: 4-6

PREP TIME: 15 minutes TOTAL TIME: 8-10 hours

INGREDIENTS:

- 1 ½ lbs. ground beef
- ¼ teaspoon garlic powder
- 2 teaspoons salt
- ¼ teaspoon pepper
- 6 medium potatoes, peeled and sliced
- 3 medium onions, sliced
- 1 can (10.5 oz.) golden (or regular) condensed mushroom soup
- ½ cup water

DIRECTIONS:

1. Lightly brown ground beef in a skillet, then drain well. Mix in the garlic powder, salt and pepper. Set aside.
2. Place half the sliced potatoes and onions in a greased crock-pot. Add browned beef.
3. Top with remaining potatoes and onions.
4. Combine condensed mushroom soup and water; spread over top of potatoes, making sure to moisten and cover evenly.
5. Cover and cook for 8 to 10 hours on Low setting (or 3 to 4 hours on High setting). Serve hot, with a side of vegetables (optional).



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