

STAYS JUICY, NEVER CRUMBLES

when you cook ground beef
with Better-Blending Carnation



No other form of milk will do. For Carnation has special blending qualities not found in ordinary milk that keep ground beef moist, firm and tender whether you bake, broil or pan fry it. Discover this better Carnation way to fix ground beef in the wonderful new kind of cheeseburgers shown below.

EXCITING NEW CHEESEBURGER RECIPE

Hamburger patty, cheese slice and half a bun all broiled together! No wasted juices! No messy broiler! Delicious!

CARNATION BUNBURGERS

(Makes 6 servings)

- $\frac{3}{4}$ cup (small can) undiluted CARNATION EVAPORATED MILK
- 1 egg
- 1½ pounds ground beef
- $\frac{1}{2}$ cup fine cracker crumbs
- 1½ teaspoons salt
- $\frac{1}{4}$ teaspoon pepper
- 1 teaspoon dry mustard
- $\frac{1}{4}$ cup finely chopped onion
- $\frac{1}{2}$ cup finely chopped green pepper

1. Blend all ingredients together until well-mixed. Form meat mixture into 12 thin patties (about $\frac{1}{2}$ cup each). Place each patty on hamburger bun half, covering completely. Place Bunburgers on broiler pan.

2. Broil 5-7 inches from heat for 5 to 7 minutes (or to your family's taste). Top each Bunburger with a cheese slice. Broil until cheese bubbles (1 to 2 minutes). Serve with potato chips and relishes.

