

Glazed Beef Patties



PREPARATION TIME

10 minutes



COOKING TIME

20 minutes



PERFECT PARTNER

mashed potatoes



**MONEY.
Cook's
SAVER.**

Use this recipe to make a delicious entrée with almost any meat. Just purchase this week's special and grind it yourself in a food processor. Look for sale prices on turkey, lamb, veal or pork.

SHOPPING LIST

- ground beef • beef broth
- tomato juice • green onions

ON HAND

- butter • dried parsley • garlic
- egg • bread crumbs

INGREDIENTS

- 2 tablespoons butter
- 1 1/2 pounds ground beef
- 3 tablespoons chopped green onions
- 2 tablespoons dried parsley
- 1 clove garlic, minced
- 1 egg
- 1 cup bread crumbs
- 1/2 cup beef broth
- 1/2 cup tomato juice

SERVES **4**

Make Ahead

You can form the patties and freeze them in between layers of waxed paper for up to 2 months before thawing and cooking.

♦ VARIATION

For a cheesy flavor, add 1/2 cup grated Parmesan cheese to the beef mixture in step 1.

1 Preheat broiler. Melt butter in a medium ovenproof skillet over medium-high heat. Combine beef, green onions, parsley, garlic, egg and bread crumbs in a medium bowl.



2 Form beef mixture into 4 patties. Add to skillet. Broil until browned, about 5 minutes on each side.

3 Add broth and tomato juice to skillet. Broil until beef is cooked through, about 5 minutes. Remove skillet to stove top.



4 Remove patties from skillet. Bring pan juices to a boil over high heat. Boil until reduced by half. Pour over patties.

COOKIN'
Express

- To make perfectly shaped patties every time, use a large biscuit or cookie cutter to form the patties.