

“GROUL” (HOMEMADESLOPPY JOE)



Ingredients:

2 lbs. Of hamburger – no fat
4 or 5 cans of chicken gumbo condensed soup
(do not add water)
1 large onion – chopped
3 or 4 celery stalks – chopped
Ketchup
Mustard

Directions:

Put onion and celery in a pan with a little butter and cook until softened. Set aside.

Brown hamburger (pour off fat).

Combine onion/celery mixture with hamburger; add chicken gumbo soup (no water).

Stir to mix.

Add about $\frac{1}{2}$ - $\frac{3}{4}$ cup ketchup*

Add about $\frac{1}{4}$ - $\frac{1}{2}$ cup mustard*

*The ketchup and mustard is judged by taste and color. Brown, red with a hint of yellow. Should be a brownish color.

Let mixture cook for about $\frac{1}{2}$ -1 hour for consistency you like.

Serve over soft hamburger buns and potato chips.

